

## Sugar Brick Recipe

10 lb bag of sugar

¼ cup of cider vinegar (use organic, Braggs is what I use)

¾ cup of cool water

2 drops of feed stimulant: ie: Honey Bee Healthy or Pro Health (*optional*)

¼ cup of Pollen Substitute (*optional*)

In a large bowl mix water (use cool water, not hot), vinegar and feed stimulant (if using it) in with sugar (mix with hands is always easier) until the sugar is the consistency of damp sand (not soupy wet sand).

Mix in pollen substitute (if using it) with the damp sugar.

Once you have the ingredients evenly mixed, take the damp sugar and pack it into a cake pan. Pack the sugar in tight. I found that this amount of sugar usually fills two 12x6x2 cake pans.

Use a knife to cut through the sugar for the size bricks you want. Cut completely down through the mixture to make sure you will get a clean break after the sugar is fully dried.



Place in the oven set at 190 degrees and cook for 6-8 hours.

While in the oven you will notice a vinegary smell, which may not be to pleasant at first, but the smell doesn't last long.

Remove from oven after 6-8 hours and the bricks should be hard, let it cool for an hour.

Gently overturn the cake pan and the bricks should slide out intact.

Store bricks in air-tight containers, until needed.

#### Other Notes:

You can use any size cake pan. I used to use the disposable aluminum foil baking pans. But I found I was cutting through the foil with my knife while making the bricks.

I also like using the mini bread loaf pans (see picture) for making small bricks that fit better in 5 or 4 frame nuc boxes

Again the use of feed stimulant and/or pollen substitute is optional. And if you don't care for the vinegary smell while the sugar is heated you could do without the vinegar (just using sugar and water) in the recipe.