

Winter Sugar Patty

25# Cane Sugar
1 qt. Apple Cider Vinegar
1/2 tsp Vitamin /Electrolyte Powder
1-2 Tbls Citric Acid
Dash (1/2 tsp) of Mann Lake Pro Health
(or a few shakes of lemongrass oil)

12.5# cane sugar
2 cup ACV
1/4 tsp
1 Tbls
1/4 tsp

6.25# sugar
1 cup
sprinkle
1/2 Tbls
splash

Mix all ingredients well. If you are mixing the 25# sugar batch, mix about 1/3 of the sugar/vinegar at a time in the 5-gallon bucket, using a drill paint or paddle mixer. The final mixture should feel soft and moist but not sticky.

Turn out upon a baking sheet (for air drying) or onto waxed paper for placement onto a Food Dehydrator Tray. Before drying, score into squares. Your brick should be no taller than your rim board.

Drying in room air takes about a week. 1-2 days drying time if you use a dehydrator at 130 deg.

Place on top of the frames in the upper most hive body on food grade wax paper.

*Electrolyte powder is found in livestock supply stores.
Citric Acid Powder is found amongst canning supplies*

For those using a rim board with either a queen excluder or hardware cloth on the bottom, you may cover your screen with paper towels and place a brick on the top for.

(View Charlie Beyersdor's You Tube Video on this)