

# Hard Candy Cakes

*from the Honey Bee Suite blog by Rusty Burlew*

**10 lb bag of granulated cane sugar**  
**1 quart water**  
**paper plates**  
**non-stick cooking spray**  
**candy thermometer**

Spray 8-10 paper plates lightly with canola oil. Lay them out on the counter.

Measure the water into a large pot and bring to a slow simmer. Pour in the sugar, stirring until it dissolves completely. Keep stirring to break up any clumps. Add very small amounts of water at a time to dissolve sugar, only if necessary.

Once the sugar is completely dissolved and you can't see any more crystals, turn up the heat to medium high and stop stirring.

Boil the mixture until the thermometer reads 250 degrees F, then remove the pot from the heat. If you wish, you can test the candy at this point.

Carefully pour the mixture into the paper plates. Allow the candy cakes to cool completely then either remove plates or keep them for storing. Sometimes the candy doesn't completely harden and the plates will keep them intact if they break. Store in a big ziplock bag between layers of wax paper in a refrigerator.

