

## QUEEN CAGE CANDY RECIPE

\* First make Invert Sugar Syrup.

5 lbs white sugar.

1½ pints water.

Small teaspoon tartaric acid (from the grocer store)

Stir and bring to boil.

Simmer 35 minutes.

Store in a ½ gallon jar or similar.

\* Warm Syrup and mix in a bowl with icing sugar until firm but still slightly sticky to make candy.

Leave overnight in a plastic bag. Then add more icing sugar if needed (if its still too soft) then fill cages.

Keep cages once filled in a sealed container (a bread bag tied up) to stop the candy from absorbing moisture from the air while in storage.