Bee Pollen Substitute

Ingredients

- 1 part brewer's yeast
- 3 parts soy flour
- 1 part powdered milk
- 1 part water
- 2 parts sugar syrup

Instructions

1. Combine brewer's yeast, soy flour, and powdered milk.
2. Mix with 1 part water and 2 parts sugar syrup until the mixture reaches a dough consistency.
3. With the dough, make a cake about the size and shape of your hand.
4. Place the cake on a piece of wax paper and turn it cake-side down on the frame bars, just above the brood nest.
5. Check back in a week.
6. If the bees have eaten most of the cake, give them more each week until the bees can gather enough natural [pollen].

Bee POLLEN SUBSTITUTE

1 PART BREWER'S YEAST
3 PARTS SOY FLOUR
1 PART POWDERED MILK

MIXED TO A DOUGH CONSISTENCY WITH ONE PART WATER AND (2) PARTS SUGAR SYRUP

with this dough make a cake about the size and shape of your hand, Place on a piece of wax paper and turn it cake down on the frame top bars just above the brood nest

check back in a week

If they have eaten most of the cake give them more each week until the bees can gather enough natura

