**No-Cook Sugar Bricks**

What You Need:

10 lb sugar

1 ½ c water

Paint stir attachment for drill

Pans

Put half the sugar in a large bucket and add half the water. Mix well with paint stir attachment for drill. Add remaining sugar and water and mix well. You can do it by hand but the mixture is very stiff so the drill does a better and quicker job. Mixture will be slightly moist-enough to stick together but not wet.

Scoop into pans (non-stick pans work best) and press down to firm mixture. (Don’t put in a breakable dish as you may need to hit it to release the brick). You can dry the bricks in a slow oven (180 degrees) for several hours.

Knock out of pans (bricks should come out dry and intact but if they break you can still use the pieces) and store until needed. I usually wrap them in newspaper and keep them in a plastic milk crate. You can freeze them if you prefer but it doesn’t seem to be necessary.

Yield: about four 9x9 bricks

   