

# Long's Maple Syrup

100% Pure Canadian

## MAPLE CREAMY FONDUE

SERVES: 4

### INGREDIENTS

- 125 ml (4 fl oz) Long's Maple Syrup
- 500 ml (1 pt) Single cream
- 10 ml (2 tsp) corn flour
- Firm fruits and berries cut into small pieces

### INSTRUCTIONS

1. Gently heat Long's Maple Syrup in a pan for 5 minutes.
2. In a bowl, mix the corn flour with 10 ml (2 tsp) of cream.
3. Bring the remaining cream to the boil and add the Maple Syrup.
4. Blend the corn flour into the syrup mixture.
5. Heat gently, stirring continuously until thickened.
6. Serve the fondue in a small pan over a spirit lamp.

As a delicious alternative use crème fraîche in place of single cream.