

Long's Maple Syrup

100% Pure Canadian

MAPLE SYRUP FUDGE

Yield: About 25 – 1½" squares

Pans: 1½ quart saucepan and cake pan 8" x 8" x 2"

INGREDIENTS

- 2 cups maple syrup
- 1 tablespoon light corn syrup
- ¾ cup thin cream
- 1 teaspoon vanilla
- ¾ cup coarsely chopped walnut or butternut meats

INSTRUCTIONS

1. Combine the maple syrup, corn syrup, and cream in the saucepan. Place the saucepan over moderate heat, stir constantly until the mixture begins to boil.
2. Continue cooking the mixture without stirring to 234°F or until a small amount of syrup forms a soft ball in cold water.
3. Remove the pan from the heat and let the mixture stand without stirring until it cools to lukewarm (120° to 100°F). Then beat the mixture until it thickens and begins to lose its gloss.
4. Add the vanilla and nuts and pour the mixture at once into a buttered pan.
5. When it is cool, cut into squares.