



## MAPLE CANDY

1 quart McLure's Light Amber Pure Maple Syrup

Cook McLure's Pure Maple Syrup to 238° - 240°F. Cool until temperature reaches 190°F. Stir constantly until syrup becomes sugary. Pour into molds until cool. Remove.

Tips for Making Maple Candy:

- Always use the freshest, light-grade syrup (Fancy or Light Amber in the U.S.; Light or Extra-Light in Canada). Darker grades and old syrup may not crystal lize.
- On a sunny day, when the air pressure is high, boil the syrup approximately 1° higher; on a cloudy day, approximately 1° lower.

- When syrup is cooling, it must be left undisturbed, or large crystals will form, ruining the texture of the candy. Do not remove the candy thermometer from the pot at this stage, since even a small movement can affect the outcome; leave it clipped to the side.
- If the candy mixture "seizes" while you are beating it, try reheating in gently on top of the stove, stirring all the while, until the mixture becomes liquid again, then immediately pour it into the pan or other container.