

## Fun with Maple

### **MAPLE SNOW TAFFY**

Boil desired amount of maple syrup to 230°F. Pour in ribbon fashion over clean packed snow or crushed ice. Syrup will harden to taffy-like consistency on the snow and may be eaten with a fork or with fingers

### **PURE MAPLE CREAM**

Boil syrup to 230°F (20-22° above the boiling point of water, which should be established at the time syrup is boiled for creaming.) Remove immediately from heat and cool quickly by seating pan in ice water or cold running water. Cool to 70°F or lower. Stir the thickened syrup by moving a wood spoon or paddle back and forth. Mixing should be continuous and takes time (approx. 20 minutes). When surface becomes dull and the cream retains ridges created by stirring, creaming is complete.

### **PURE MAPLE SUGAR**

Boil desired amount of syrup to 238-240°F (30° above the boiling point of water). Remove from heat and stir. As the syrup is stirred it will change texture (crystallize). While the sugar is still soft, pour it into molds or drop quickly by spoonfuls onto waxed paper. The sugar hardens quickly and may be removed for eating as soon as it cools.

source: Cornell University Sugar Maple Research & Extension Program