

# Maple Candy



Making Maple Candy

Making Maple Candy at home is a fairly easy process, but extreme care must be taken because it involves very hot liquids.

## Equipment needed For Candy:

1. Pure maple syrup, Grade A Light Amber or Medium Amber works best.  
If you don't make your own...we offer a variety of our delicious pure maple syrup (see below)  
A quart (4 cups) will make 2 pounds of candy.
2. Deep cooking pot or pan.
3. Candy thermometer (see below) capable of measuring to 240F.
4. Candy molds. Rubber molds work best. (see below)
5. A few drops of defoamer. (see below)

## Directions For Candy:

1. Fill pan partially with water and the thermometer.
2. Bring to a boil, and note the temperature of the boiling water. Empty the pan.  
(you will need to know this temperature later in the process)
3. Place syrup in pan; using a deep pan as the boiling syrup will foam up fairly high when boiling.
4. Add a few drops of defoamer. (This helps to keep foam down).
5. Boil carefully over high heat without stirring, until temperature of the boiling syrup is 32 degrees F above the boiling point of the water, as noted earlier. Watch carefully as the temperature climbs higher. It can get too hot very quickly near the end. If your pan boils over, you'll have a real mess! If it cooks too long it can scorch, even catch fire. Watch It! (This is not a place for children nearby, as the boiling syrup is VERY hot, and can stick and burn).
6. Remove from heat, and let cool for 3-5 minutes.
7. Stir evenly (don't beat) until the liquid loses its gloss and starts to become opaque.  
This should take a few minutes, and is the tricky part to learn the exact correct moment to pour off. Stir too long and the thickened syrup will "set up" (harden) in the pan. If this happens, add a cup of water, and re-heat slowly to dissolve sugar, then start over. If you don't stir long enough, the sugar may not "set up" in the molds at all.
8. Pour carefully into molds.
9. Allow to cool, remove from molds, place on a rack to dry for a few hours...enjoy!

**November 4th is National Candy Day**