



HOW TO MAKE MAPLE TAFFY

- 1- Calibrate the cooking thermometer. Ideally take a maple syrup cooking thermometer. To calibrate, boil water and make sure the needle shows 0°F (where 0°F is 212°F). The use of a second thermometer is recommended to validate the results of the first one.
- 2- Pour the syrup in your pot.
- 3- Make sure your pot is large enough. It should have at least twice the capacity of what you have of syrup.
- 4- Heat up the syrup.
- 5- Put in a table spoon of Kascher anti-foam.
- 6- Butter all around the container 1 inch wide above the syrup.
- 7- Put the thermometer in the syrup.
- 8- Let the temperature go up.
- 9- When the temperature gets to 2°F above the water boiling point reduce the heat to half.
- 10- BE VERY CAREFULL, WHEN THE SYRUP STARTS TO BOIL IT WILL FOAM A LOT, MAKE SURE IT DOESN'T OVERFLOW, THE FIRE HAS TO BE REDUCED BEFORE IT HAPPENS AND IT HAPPENS VERY FAST. If syrup overflows on the burner, it could be very dangerous and it will make a mess.
- 11- To help, put in another tea spoon of defoamer or a ¼ tea spoon of butter directly in the syrup.
- 12- The boiling should start around 5°F.
- 13- When the boiling bubbles starts breaking when they are small (around 10°F), the syrup is stabilized and you can turn up the heat to maximum again. The syrup will be ready at 27°F above the boiling point.
- 14- Take rubber gloves to handle the container, it's very hot and spilled syrup will go through cloth gloves.
- 15- Pour the syrup on snow and enjoy.

