



Maple Syrup Candy

Pour approximately one inch syrup in pan.

Heat syrup to boiling, stir to avoid scorching.

Continue boiling syrup while **stirring constantly***

As syrup begins to heat, place candy thermometer in syrup (do not let thermometer touch bottom of pan.)

Continue stirring & heating until thermometer reaches **at least** 240 degrees F.

Coat molds with Pam or other vegetable spray.

Spoon heated mixture into molds.

Place immediately in **freezer** to rapidly cool mixture.

Leave in freezer 15-20 minutes.

Remove from freezer and enjoy!!!

Notes:

*Candy must be stirred constantly while cooking to avoid scorching.

The activity is designed for pure maple syrup, but regular pancake syrup or a maple syrup/pancake syrup blend will also work.

Candy left sitting out a while may return to a taffy like consistency.

