



RECIPE: MAPLE FUDGE



INGREDIENTS

2 c. NY Maple Syrup
3 Tbs. butter
1 c. whipping cream
1/2 c. chopped nuts

DIRECTIONS

Heat the syrup and butter in a casserole and simmer gently for 5 min.

Add cream and let cook until the candy thermometer shows a temperature of 245 degrees.

Add nuts and remove from heat. Let sit for 5 minutes.

Using an electric beater (or hand mixer) beat the mixture for 10 min at maximum speed.

Pour into a buttered mold and let cool completely in the refrigerator before cutting into pieces. Yields 4 servings.

