

Maple Syrup Taffy

Jacob · 28/09/2024

**Prep Time**

5 mins

Difficult

Easy

Servings

25 mins

Description

Maple syrup on snow is a fun and delicious treat for kids Great for people who live up north with lots of snow I love to make it with my little brothers Do not let the syrup burn

Ingredients

— - 1 gallon clean fresh snow - 2 cups real maple syrup - 15 wooden pop sticks

Instructions

1. Pack clean
2. fresh snow into a large bowl or baking dish. Smooth the top and place in the freezer. Pour maple syrup into a large saucepan; bring to a boil. Cook and stir with a wooden spoon over medium-low heat until a small amount of syrup dropped into cold water forms a firm ball. A candy thermometer inserted into the syrup should read between 235 and 245 degrees F (112 to 118 degrees C). Remove snow from the freezer and set on the counter. Pour about 2 tablespoons syrup per piece over snow in thin lines about 5 inches long. Let syrup strips cool and firm up for 3 to 5 seconds. Pull candy strips out of snow
3. then wind into a lollipop around the end of a wooden pop stick. Eat while still a little warm.