



Pure Maple Candy

Savannah · 29/09/2024



Prep Time

40 mins

Difficult

Easy

Servings

1 hr 5 mins

Description

This maple sugar candy is made with only maple syrup and is pure and creamy. It's a melt-in-your-mouth treat almost like fudge. Add anything you want like chopped nuts. Use small maple leaf molds or other pretty shapes.

Ingredients

— - 2 cups pure maple syrup - ½ cup chopped walnuts (Optional)

Instructions

1. Attach a candy thermometer to a large
2. heavy-bottomed saucepan. Bring maple syrup to a boil in the saucepan over medium-high heat
3. stirring occasionally
4. until syrup reaches 235 degrees F (110 degrees C). Dotdash Meredith Food Studios Remove from heat and cool to 175 degrees F (80 degrees C) without stirring
5. about 10 minutes. Stir mixture rapidly with a wooden spoon until thick
6. creamy
7. and lighter in color
8. about 5 minutes. Stir in chopped nuts. Dotdash Meredith Food Studios Pour into molds; allow to cool at room temperature until set. Dotdash Meredith Food Studios Unmold candy. Store in an airtight container for up to 1 month.