



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 and heating until thermometer reaches **at least** 240°F.

Coat molds with Pam or other vegetable spray.

Spoon heated syrup into molds.

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

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.