



WELCOMES YOU TO SUGARING WITH THE *Maple Syrup Finishing Thermometer*

The *Maple Syrup Finishing Thermometer* you've just received is specially designed for making maple syrup, cream, candy and sugar.

Making maple syrup involves boiling sap down until it measures about 7 degrees more than the boiling point of water. Water boils at different temperatures depending on barometric pressure. The *Maple Syrup Finishing Thermometer* takes all the guesswork (and math!) out of the process with easy daily calibration instructions printed right on its face.

Making Syrup with Your *Maple Syrup Finishing Thermometer*

To use your *Maple Syrup Finishing Thermometer* to make syrup, simply follow the calibration instructions and boil your sap until the dial on the thermometer reaches the “syrup” reading.

Maple Cream

- boil syrup until the dial on the thermometer reaches the “cream” reading
- do not stir
- cool to 100 degrees (30+ min.)
- stir slowly until lighter in color and the consistency of peanut butter (30+ min.)
- store in refrigerator

Maple Candy

- boil syrup until the dial on the thermometer reaches the “candy” reading
- do not stir
- cool for 5 minutes
- stir until lighter and thicker (5 minutes)
- pour into molds or shallow pan lined with lightly oiled parchment paper
- cool to room temperature before removing from molds or cutting into cubes
- store sealed at room temperature

Maple Sugar

- boil syrup until the dial on the thermometer reaches the “sugar” reading
- do not stir
- take off the heat and stir vigorously until crystals form (20 minutes)
- sift and grind maple nibs in food processor if desired
- store sealed at room temperature

Caring for Your *Maple Syrup Finishing Thermometer*

As with all maple syrup tools and equipment, it’s best to leave detergent out of it when cleaning. Keep your thermometer clean with hot water. For persistent crud, use a weak baking soda and water solution for cleaning.