



WELCOMES YOU TO YOUR NEW *SUGAR ON SNOW KIT*

The *Sugar on Snow Kit* you've just received will allow you to take part in the time-honored tradition of making and eating "sugar on snow!" Sugar on snow is a maple taffy made from maple syrup and snow or shaved ice and has been enjoyed by many generations of people in sugar country.

Making Sugar on Snow

Fill a baking pan or large bowl with clean, fresh snow or shaved ice and store in the freezer.

Follow the calibration instructions on the face of your *Maple Syrup Finishing Thermometer*. Then pour some maple syrup into a saucepan and bring to a boil. Boil the syrup until it reaches the "cream" reading on your thermometer.

Remove your snow or shaved ice from the freezer and drizzle the maple syrup over the top. Allow the syrup to cool for a minute, and then peel off the maple taffy with your *Maple Taffy Sticks* and eat!

Here in Vermont, sugar on snow is traditionally accompanied by hot apple cider, apple cider donuts, and dill pickles. Quite a treat. Enjoy!