



WELCOMES YOU TO SUGARING WITH THE *Maple Candy Gifting Kit*

The *Maple Candy Gifting Kit* you've just received is specially designed to help you transform your homemade maple syrup into gifts of maple candy.

Your kit includes:

- 1 *Maple Leaf Maple Candy Mold*
- 10 Maple Candy Boxes (each fitting 6 of the 1/3-ounce maple candies)
- 10 Golden Maple Leaf Stickers

Here's how to use your new kit:

Lightly oil your *Maple Leaf Maple Candy Mold* with vegetable oil

Boil syrup until the dial on your *Maple Syrup Finishing Thermometer* reaches the "candy" reading, or your candy thermometer reaches 34 degrees above the boiling point of water (typically 246 degrees Fahrenheit).

Do not stir while boiling.

Cool the syrup for 5 minutes and then stir until lighter and thicker (about 5 minutes). Pour into the mold.

If you have extra, pour into shallow baking pans lined with lightly oiled parchment paper.

Cool to room temperature before removing from molds (baking-pan candy can be cut when cool).

Candy can be stored air-tight at room temperature: simply box, embellish, and gift!