



WELCOMES YOU TO SUGARING WITH THE *Maple Leaf Maple Candy Mold*

The *Maple Leaf Maple Candy Mold* you've just received is specially designed for making maple candy from your own homemade syrup or syrup you buy at the store or local sugar house.

The *Maple Leaf Maple Candy Mold* features 20 each, 1/3-ounce cavities. Here's how to use it!

- lightly oil your 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
- cool for 5 minutes
- stir until lighter and thicker (5 minutes)
- pour into lightly oiled 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)
- store sealed at room temperature

