



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

The *Maple Syrup and Candy Gifting Kit* you've just received is designed to help you give your homemade maple syrup away in style as syrup and as candy!

Your kit includes:

- either 12 each, 4 oz. nip-style bottles or 2 each of small (4 oz), medium (8 oz) and large (16 oz) maple leaf style bottles
- 1 self-sealing cap for each bottle
- 1 *Maple Leaf Maple Candy Mold*
- 10 Maple Candy Boxes (each fitting 6 of the 1/3-ounce maple candies)
- 22 Golden Maple Leaf Stickers

How to Rebottle Syrup for Gifting

First, reheat your syrup until it is between 180- and 190-degrees Fahrenheit, or until the dial on your *Maple Syrup Finishing Thermometer* is just below the "0."

Carefully fill each of your bottles to within ¼" of the top. Screw on the self-sealing cap and cool to room temperature.

Affix the maple leaf sticker to the bottle or accompanying card or tag. Gift away!

How to Make Maple Candy for Gifting

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!