



WELCOMES YOU TO SUGARING WITH THE *Homemade Maple Sugar Making Kit*

The kit you've just received is specially designed to enable the DIY maple syrup maker to make:

- Maple cream
- Maple candy
- Maple sugar
- Maple taffy (“Sugar on Snow”)

Your kit includes:

- 1 *Maple Syrup Finishing Thermometer*
- 1 *Maple Leaf Maple Candy Mold*
- 12 *Maple Taffy Sticks*, and
- 1/2 Gallon of 100% Pure Vermont Maple Syrup

Here's how to use your new kit. Your *Maple Syrup Finishing Thermometer* has readings for “cream,” “candy,” and “sugar” in addition to “syrup.” The cream, candy and sugar readings are what you will use to make your maple products.

A word of caution! Be sure to use a very large pot. Maple syrup foams when being boiled down into maple products. If the foam becomes unmanageable at any point, a (very) few drops of vegetable oil will help the foam pressure slightly.

Also, there's lots of stirring in your future! If you have a stand mixer, you may want to set it up with the paddle attachment for help. Use the slowest setting for maple cream and candy, **and a higher setting for maple sugar only if you have room in your bowl for speed.** If you don't have a stand mixer, not to worry. A wooden spoon and elbow grease works fine too!

Maple Cream

- follow the calibration instructions on the face of your *Maple Syrup Finishing Thermometer*
- boil syrup until the dial on the thermometer reaches the “cream” reading
- do not stir while boiling
- 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

- follow the calibration instructions on the face of your *Maple Syrup Finishing Thermometer*
- lightly oil your mold with vegetable oil
- boil syrup until the dial on the thermometer reaches the “candy” reading
- do not stir while boiling
- cool for 5 minutes
- stir until lighter and thicker (5 minutes)
- pour into molds (if you have extra, pour into a shallow pan lined with lightly oiled parchment paper)
- cool to room temperature before removing from molds or removing from pan and cutting into cubes
- store sealed at room temperature

Maple Sugar

- follow the calibration instructions on the face of your *Maple Syrup Finishing Thermometer*
- boil syrup until the dial on the thermometer reaches the “sugar” reading
- do not stir while boiling
- take off the heat and stir vigorously until crystals form (20 minutes)
- immediately sift and grind maple nibs in food processor if desired (it will sift best while still warm)
- store sealed at room temperature

Sugar on Snow (Maple Taffy)

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!

Caring for and Reusing Your Thermometer and Mold

Wash your thermometer and mold in warm water only and store in a safe place. Do not use detergent or chemicals. A weak baking soda solution may be used to remove tenacious stickiness.