

Maple Coconut Cream Candy

1 tablespoon butter
¾ cup milk
2 cups maple granulated sugar
½ cup coconut
½ teaspoon of vanilla

Melt butter in saucepan, add milk and maple sugar. Stir until maple sugar is dissolved, heating slowly. Boil 12 to 15 minutes. Remove from heat and add coconut and vanilla, beating until creamy. Pour into buttered mini muffin pans.

Maple-Pumpkin Fudge

2 cups maple granulated sugar
½ cup sugar
½ cup butter, cubed
1 can (5 oz.) evaporated milk
½ cup solid-pack pumpkin
1 ½ teaspoons pumpkin pie spice
1 package (12 oz.) white chocolate chips
1 jar (7 oz.) marshmallow cream
1 cup chopped walnuts
1 ½ teaspoons Grade A Dark Robust maple syrup

Line 13x9 inch pan with foil, with ends of foil extending over edges of pan. Spray foil with nonstick cooking spray.

Combine sugar, butter, evaporated milk, pumpkin and pumpkin pie spice in large heavy saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat to medium-low. Boil, stirring constantly, until candy thermometer reads 234° F.

Stir in white chocolate chips, marshmallow cream, nuts and maple syrup. Remove from heat stirring constantly until the white chocolate chips melt and fudge becomes satiny. Immediately pour into prepared pan (do not scrap side of saucepan) and spread evenly.

Let stand at room temperature until cool. Refrigerate until firm. Use foil to lift fudge out of pan. Remove foil and cut into squares. Makes 3 pounds.

Pure Maple Syrup and Maple Products can be purchased at:
How Sweet It Is ❖ 19868 Greenleaf Road ❖ Saegertown, PA 16433
814-763-2777 ❖ maplecandy@windstream.net



Pure Maple Syrup in Cooking

Pure Maple Syrup and **Maple Granulated Sugar** are healthy alternatives that may be substituted for white sugar in most recipes.

A general rule of thumb for substitution:

ONE CUP of **maple granulated sugar** for ONE CUP of white sugar.

To substitute **Pure Maple Syrup** for white sugar in **COOKING**, generally use only ¾ CUP Pure Maple Syrup to EACH CUP of white sugar.

To substitute **Pure Maple Syrup** for white sugar in **BAKING**, use the SAME proportions, but **REDUCE** the other liquid called for in the recipe by about 3 tablespoons for EVERY CUP of syrup substituted. ADD ¼ teaspoon of baking soda (Maple Syrup has a slight acidity which needs to be neutralized for the batter to rise and form properly). Decrease oven temperature by 25°F.

So go ahead, pull out your favorite recipe or try one of my tasty recipes. You may discover that you like your favorite dishes even more with **MAPLE!**

Maple Sugar Candy

Cook 1 quart of Grade A, Golden Delicate Pure Maple Syrup to 238-240°F. Cool until temperature reaches 190 degrees F. Stir constantly until syrup becomes sugary. Rapidly pour in molds or onto waxed paper until cool. Remove and enjoy!

Maple Cream

Cook 1 quart of Grade A, Golden Delicate Pure Maple Syrup to 232°F. Set pan in cold water. Cool syrup to room temperature. When the mixture has cooled, remove the pot from the water and immediately beat the mixture with an electric mixer (or stir by hand) constantly scraping down the sides of the bowl. The syrup will gradually thicken, become lighter in color and begin to lose its glossy look. Beating the mixture too long or failing to get it out of the pot in time will cause it to harden. You can store maple cream in the refrigerator for up to 3 months, or in the freezer for up to 1 year. This is great on toast, homemade bread, bagels and muffins.

Maple Granulated Sugar

Cook 1 quart of Grade A, Dark Robust Pure Maple Syrup to 255°F. Stir while hot using an electric mixer or by hand. A creamy paste will form. Keep stirring until sugar crumb is formed. Sift. This is great for baking, on oatmeal, applesauce, toast, and sprinkled on ice cream. There are many uses, use your imagination.

Maple Pecan Shortbread Squares

1 cup all-purpose flour
1/3 cup maple granulated sugar
2 tablespoons of confectionary sugar
1/2 cup melted butter
2 eggs
1/3 cup maple granulated sugar
1/3 cup brown sugar
3 tablespoons Grade A, Dark Robust pure maple syrup
1/2 cup chopped pecans
1/2 teaspoon vanilla

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Preheat oven to 350°F. Combine the flour, maple sugar and confectionary sugar. Mix in the softened butter until a dough has formed. Press into an ungreased 8x8 baking dish, and prick with a fork. Bake the shortbread in the preheated oven until golden brown, about 15 to 20 minutes. Remove.

While the shortbread is baking, beat eggs in a mixing bowl along with maple and brown sugar, pure maple syrup, and pecans. Pour on top of shortbread and return to oven until firm (about 12 to 15 minutes.) Remove from the oven and immediately run a knife around the edges to prevent sticking. Cool completely, and then cut into 1-inch squares to serve.

Maple Whip

1 cup maple granulated sugar
2 tablespoons Grade A, Dark Robust pure maple syrup
8 oz. cream cheese
8 oz. cool whip

With mixer, combine cream cheese, sugar and syrup until smooth. Mix in cool whip. Refrigerate. Serve as a gourmet dip with crackers and fresh fruit. (Apples are my favorite.) Can also be poured into a graham cracker pie crust and served as a gourmet cheesecake dessert by chilling and drizzling pure maple syrup on top before serving.

Maple Barbecue Dip

8 oz. whipped cream cheese
1/3 cup of How Sweet It Is Maple Barbecue Sauce

Mix together. Enjoy with Frito Scoops or chips.

Maple Salad Dressing

1/2 cup Grade A, Dark Robust, pure maple syrup
1/4 cup vinegar
1 cup oil (olive oil, vegetable oil, canola oil, safflower oil)
3-4 cloves of garlic
1 teaspoon of dry mustard
1 teaspoon of paprika

Combine all ingredients in a jar and shake well. Enjoy on your favorite salad.

Thumbprint Maple Cream Cookies

1 cup unsalted butter, room temperature
1 cup maple granulated sugar
1 egg plus 1 egg yolk, room temperature
1 tsp. vanilla extract
2 2/3 cups all-purpose flour
3/4 teaspoon salt
1/2 cup walnuts, very finely chopped
1/4 cup pure maple cream

Cream butter using a mixer on medium speed. Add maple sugar and beat until smooth. Add the egg, egg yolk and vanilla, one at a time. Mix until incorporated.

Combine flour, salt and ground walnuts in a separate bowl and whisk until uniform. Slowly add flour mixture to the butter. Mix until dough pulls away from the side of the bowl. Knead a few times, wrap in plastic or wax paper and chill dough 1 hour.

Preheat oven to 335°F. Lightly grease a cookie sheet or line with parchment paper.

Roll dough into 1-inch balls. Place on prepared cookie sheet 2-inches apart. Make an indentation in the center of each ball with a thumb or the handle of a wooden spoon.

Bake until edges are golden brown, about 12 to 14 minutes. Remove from oven and allow cookies to rest for a minute before transferring to a rack to cool. Top with Pure Maple Cream.