



## Maple Cream

1 Gallon = 8 lbs

\*Golden Color Delicate Taste Maple Syrup

\*Heat to 234 degrees

\*Use defoamer as needed

\*Avoid agitation and do not stir during heating or cooling

\*Cool 4 hours to approximately 60 degrees. Surface should become glossy and non-sticky.

\*Initially expected to be stiff and taffy like

\*Appears glossy and will lose shine when done

\*Stir for approximately 20-30 minutes



## Maple Sugar

1 Gallon = 7 lbs

\*Golden Color Delicate Taste Maple Syrup

\*Heat to 242 degrees

\*Use defoamer as needed

\*Cool to 225 degrees

\*Do not agitate or stir while heating or cooling

\*Using Sipple Sugar machine, start drizzling into trough until light color develops then begin filling sugar molds

\*Cool in molds for 30 to 45 minutes before removing

\*Dry 24 hours on racks or trays before packaging

\*Prepare new molds with coating of glycerin over night and rinse with water.

\*Avoid using soap in molds.



## Granulated Maple Sugar

1 Gallon = 6 to 7 lbs

\*Dark Color Robust Taste or Very Dark Color Strong Taste Maple Syrup

\*Heat to 265 degrees

\*Use defoamer as needed

\*Syrup will heat to 250 degrees in approximately 1 hour

\*Syrup will heat from 250 to 265 degrees in less than 5 minutes

\*At 265 degrees, stir immediately but carefully as liquid is very hot

\*Stir until granulations form or approximately 5 - 10 minutes

\*Sift as needed to remove larger granules

\*Completely cool before packaging following sifting



## Maple Cotton Candy

5 cups of white sugar to  
1 cup of granulated  
maple sugar

\*Mix 2 weeks prior to use



## Maple Coated Nuts

4 lbs of nuts to  
1 quart of maple syrup

\*Amber Color Rich  
Taste Maple Syrup

\*Heat to 257 degrees

\*Use defoamer as needed

\*Pour hot syrup on nuts and  
stir immediately, but  
carefully as liquid is very hot

\*Let cool 4 to 5 hours  
before packaging