

A Guide To VALUE-ADDED MAPLE PRODUCTS

TOOLS

- Stainless Steel Pot/Kettle (NO COATINGS!)
- Scraper
- Metal Spoon
- Candy Thermometer
- Protective Gloves
- Canola Oil or Butter (Wipe onto pot rim to thwart foam)
- Strainer (Used for Maple Sugar only)
- Candy Molds
- Light Mist Bottle w/Water (Used to disperse bubbles/prevent crystallization on surface of cooling confections)

WARNING!

Hot sugar and hot surfaces can burn you! Wear protective gloves/clothing.

Maple Cream

INSTRUCTIONS

1. Heat maple syrup to approx 235°F (22° - 24°F above the boiling point of water)
NOTE: Lighter, early season syrup typically works best. Not all syrup can make cream.
2. In the same pot, rapidly cool syrup to 75°F and avoid any agitation to prevent premature crystallization.
3. Stir slowly. And stir and stir. The cream is complete when it has become opaque and has the consistency of soft peanut butter. If stirring is stopped too early, larger crystals may develop, creating a more grainy texture.

STORAGE

Store in a wide-mouth, airtight container. Can be refrigerated up to two months or frozen up to a year. If separation occurs, simply stir to reconstitute.

USES

This spread adds amazing flavor to any muffin or toast and can be substituted for jelly. It also serves as a delightful fruit dip.

Maple Sugar

INSTRUCTIONS

1. Heat maple syrup to approx 260°F (45° - 50°F above the boiling point of water)
2. Cool to 200°F
3. Stir until all moisture has evacuated and the sugar is granulated
4. Sift with a course screen to divide into uniform texture.

STORAGE

Dry, airtight container, room temperature.

USES

Maple Sugar is a flavorful substitute for cane sugar or brown sugar in any recipe.



Larger bits can be used as sprinkles or ground into finer particles with a blender.

Maple Candy

INSTRUCTIONS

1. Heat maple syrup to approx 245°F (32° - 34°F above the boiling point of water)
2. Cool to between 160°F - 200°F (Cooler temp = finer sugar crystals, but will allow less time to pour into molds before hardening.)
3. Stir several minutes until crystals form and it becomes more opaque.
4. Pour into the candy molds before hardening, and allow to cool on a level surface.
5. Candies can be removed from the molds within approx. 30 minutes.

STORAGE

Dry, airtight container, room temperature. If frozen, allow to sit/dry before resealing them at room temperature.

USES

Maple Candy stands on its own as a delightful treat. It is also a quick, fun sweetener to stir into your morning coffee.

Check out the full line of premium, maple syrup production equipment at SmokyLakeMaple.com!

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