

MAPLE TAFFY IN THE SNOW!

Learn how to make this classic & tasty treat at home! *MMMM!*

You Will Need:

- Maple Syrup
- Popsicle Sticks
- Saucepan or pot
- Wooden Spoon
- Tray
- Snow
- Stove
- Thermometer

1. Pack the tray with clean snow, keep in the freezer or outside if it is below freezing.
2. Bring maple syrup to a boil over medium-low heat stirring with a wooden spoon. Cook until thermometer reads between 112 to 118°C (235 to 245°F). If you don't have a thermometer, cook the syrup until a small amount of syrup dropped into cold water forms a ball.
3. Pour about 2 tbsp of maple syrup over the snow in thin lines.
4. Wait 30-60 seconds, and then roll the hardened strip around a popsicle stick.
5. Eat while still a little warm.



Did you know it takes 40L of sap to make 1L of syrup? WOW!