



Maple Snowflake Candy

INGREDIENTS/SUPPLIES: (makes 8, 2 inch candies)

1 cup of pure maple syrup (grade A)
A few drops of vegetable oil- if desired to prevent boiling over
Silicone molds in the shape of snowflakes
A candy thermometer

DIRECTIONS:

Prepare molds by setting them on a small cookie sheet (to keep them flat). One cup of syrup will make about 8, 2 inch diameter and 1/3 inch deep candies.

Pour syrup into a medium saucepan. Clip a thermometer on the side with tip in syrup.

Add a few drops of oil on the top to keep it from foaming up when it heats.

Heat to soft-ball stage (about 240F degrees on the candy thermometer), stirring slightly to prevent scalding .

Remove from heat, remove thermometer, and do not stir for 5 minutes.

After 5 minutes, start to stir the mixture. It will (fairly quickly) start to form little bubbles and change color. It will feel like you are scraping sugar off the bottom of the pan. At this point, quickly spoon into molds and then tap the entire cookie sheet on the counter to flatten out the candy in the molds.

(Refer to blog for photos of these steps)

Freeze for one to two hours before popping out of molds.

Keep them in a sealed container for up to several weeks.

Enjoy!!