



Maple Syrup Taffy

Ingredients

- 1 gallon clean fresh snow
- 2 cups real maple syrup
- 15 wooden popsicle sticks

Directions

1. Pack clean, fresh snow into a large bowl or baking dish. Smooth the top and place in the freezer.
2. Pour maple syrup into a large saucepan; bring to a boil. Cook and stir with a wooden spoon over medium-low heat until a small amount of syrup dropped into cold water forms a firm ball. A candy thermometer inserted into the syrup should read between 235 and 245 degrees F (112 to 118 degrees C).
3. Remove snow from the freezer and set on the counter. Pour about 2 tablespoons syrup per piece over snow in thin lines about 5 inches long. Let syrup strips cool and firm up for 3 to 5 seconds. Pull candy strips out of snow, then wind into a lollipop around the end of a wooden popsicle stick. Eat while still a little warm.



<https://www.allrecipes.com/recipe/190467/maple-syrup-taffy/>



Pure Maple Candy

Ingredients

- 2 cups pure maple syrup
- ½ cup chopped walnuts (Optional)

Directions

1. Attach a candy thermometer to a large, heavy-bottomed saucepan. Bring maple syrup to a boil in the saucepan over medium-high heat, stirring occasionally, until syrup reaches 235 degrees F (110 degrees C).
2. Remove from heat and cool to 175 degrees F (80 degrees C) without stirring, about 10 minutes.
3. Stir mixture rapidly with a wooden spoon until thick, creamy, and lighter in color, about 5 minutes. Stir in chopped nuts.
4. Pour into molds; allow to cool at room temperature until set.
5. Unmold candy. Store in an airtight container for up to 1 month.

<https://www.allrecipes.com/recipe/142723/pure-maple-candy/>



Maple Fudge with Maple Syrup

Ingredients

- 2 cups maple syrup
- 1 cup heavy cream
- $\frac{3}{4}$ cup dark brown sugar
- 2 tablespoons butter
- 1 pinch salt
- $\frac{2}{3}$ cup chopped walnuts (Optional)
- 1 tablespoon vanilla extract

Directions

1. Line an 8x8-inch baking pan with waxed paper. Butter the paper.
2. Bring maple syrup, heavy cream, and brown sugar to a boil in a saucepan over medium heat. Continue to boil, without stirring, until mixture starts to bubble and registers 240 degrees F (166 degrees C) on a candy thermometer.
3. Remove from heat. Add butter and salt but do not mix. Let sit until mixture reaches 105 degrees F (41 degrees C).
4. Add walnuts and vanilla; beat until mixture loses its gloss. Pour into the prepared pan and let cool to room temperature. Cut, wrap, and store in the refrigerator.

<https://www.allrecipes.com/recipe/268922/maple-fudge-with-maple-syrup/>



Maple-Balsamic Vinaigrette

Ingredients

- $\frac{1}{2}$ cup balsamic vinegar
- $\frac{1}{4}$ cup maple syrup
- 2 teaspoons Dijon mustard
- salt and pepper to taste
- 1 cup extra-virgin olive oil

Directions

1. Place vinegar, maple syrup, Dijon mustard, salt, and pepper into a blender. Turn the blender on; pour in olive oil in a slow, steady stream. Blend until salad dressing is smooth and emulsified, 10 to 15 seconds.

<https://www.allrecipes.com/recipe/159976/maple-balsamic-vinaigrette/>

Maple-Poppy Seed Dressing

Ingredients

- 2 cups mayonnaise
- $\frac{1}{4}$ cup real maple syrup
- 2 tablespoons red wine vinegar
- 2 tablespoons white sugar
- 1 tablespoon poppy seeds

Directions

1. Whisk together mayonnaise, maple syrup, vinegar, sugar, and poppy seeds in a bowl until blended.

<https://www.allrecipes.com/recipe/150185/maple-poppy-seed-dressing/>





Maple Butter

Ingredients

- 1 cup butter, softened
- ½ cup brown sugar
- ¼ cup maple syrup
- 1 tablespoon pumpkin pie spice

Directions

1. In a medium bowl, mix together the butter, brown sugar, maple syrup and pumpkin pie spice until well blended. Chill in the refrigerator, for about 30 minutes. Form into a roll using waxed paper and store wrapped. It can be frozen for later at this point if desired.

<https://www.allrecipes.com/recipe/80770/maple-butter/>

Coconut Maple Coffee

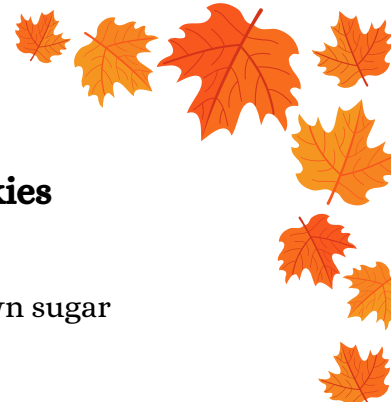
Ingredients

- 2 tablespoons maple syrup
- 2 tablespoons unsweetened coconut milk
- 1 cup brewed coffee

Directions

1. Stir maple syrup and coconut milk together in a large mug. Add coffee and stir.

<https://www.allrecipes.com/recipe/236479/coconut-maple-coffee/>



Chewy Maple Cookies

Ingredients

- 1 cup packed brown sugar
- ½ cup shortening
- ½ cup real maple syrup
- 1 egg
- ½ teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup flaked coconut

Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.
2. In a mixing bowl, beat together brown sugar and shortening until fluffy. Mix in maple syrup, egg, and vanilla until well combined.
3. Combine flour, baking powder, and salt in a separate bowl. Add flour mixture to creamed mixture a little at a time, mixing well after each addition. Stir in coconut. Drop by tablespoonfuls 2 inches apart onto the prepared baking sheets.
4. Bake in the preheated oven until edges are set, 10 to 12 minutes.

<https://www.allrecipes.com/recipe/11030/chewy-maple-cookies/>

