

## MAPLE BUTTER

This foolproof frosting-like spread can be mixed in minutes. It is quite delicious on robust whole-grain breads and bagels if you can keep your family from eating it all straight from the bowl.

1 cup maple syrup  
¾ cup (1½ sticks) butter

Cook maple syrup in a 2 quart size heavy-bottomed saucepan over a low heat, without stirring, until it reaches soft-ball stage (234 degrees F on a candy-making thermometer). Stir in butter. Pour mixture into a deep bowl and beat with an electric mixer until thick and creamy, about 4 minutes.

Makes about 1¾ cups

This recipe courtesy of Barb Polak, Maple Hollow, Merrill Wisconsin.