

## **Maple Nut Log**

2 cups maple syrup (I used Medium Amber)  
1 cup sugar  
1 cup evaporated milk  
2 cups chopped nuts (I used Fancy Mixed Nuts)

Stir maple syrup, sugar and evaporated milk together in deep saucepan. Boil to 238 degrees F, stirring constantly. Remove from heat, stir in 1 cup chopped nuts. Cool mixture enough to handle. Grease hands with butter and form mixture into several logs. Roll in remaining chopped nuts and place on butter greased sheet, cover with waxed paper, and chill. Slice when cold.