



## Maple Creams

### Ingredients

3 c. maple syrup  
chocolate for dipping

### Directions

Using a heavy-sided kettle, cook 3 cups maple syrup to 232 degrees F. on a candy thermometer. Use light or medium amber pure maple syrup. Pour syrup when ready into a bowl and chill as quickly as possible. (You can set the whole bowl in another bowl filled with ice water.) Cool, without stirring, to room temperature. Beat with a spoon or a heavy-duty mixer until mixture is light in color and ready to become stiff. (This took me about 10 minutes of continuous beating by hand with a wooden spoon.) Shape into balls and let air dry for a few minutes while you prepare the chocolate. Dip each ball by hand and set on a piece of waxed paper to dry.

Dipping chocolate wafers are easy to use because they can be melted easily and require no tempering. You can find them in many cake decorating sections of supermarkets (Walmart carries them). This chocolate can be easily melted in a microwave oven in a glass bowl. If it seems to get too stiff while dipping the maple creams, reheat it gently in the microwave again, and continue with the remaining candies.

This recipe makes approximately 40 1" creams.