

Making your own Maple Products

Maple Syrup

- Fresh Maple Sap Fresh sap can be used as a drink, like a mineral or energy water drink, it also makes great tea. Sap contains small amounts of sugar and minerals.
- It takes 40 liters of sap to make 1 liter of syrup. Sap requires a lot of boiling to reduce the water content. Boil until the temperature of the liquid starts to rise about 100 C, once it is 101 or 102 C, it is time to cool and strain the syrup. Once strained return to the pot to continue boiling. Once the syrup reaches 104 C, remove from the heat and carefully transfer to sanitized bottles, cap while still hot and set aside

Maple Infused Butter

- Ingredients: butter (salted or unsalted), pure maple syrup, salt, (optional: cinnamon, pumpkin pie spice, or nutmeg).
- Make sure butter is at room temperature. Whip or cream ¼ lb butter until light and fluffy, add a pinch of salt (more if using unsalted butter) and ¼ to ½ tsp spices if desired, cream into the butter. Very slowly, cream in up to ½ cup real maple syrup.
- Place into an airtight container and store in the refrigerator or freezer.
- Notes
 - Use a stand or hand mixer, or any other device that creams butter well.
 - Be sure the butter is soft enough to cream properly
 - Optional: heat the syrup in a large pot until reduced by half, cool then slowly add to the creamed butter
 - Some separation of the butter and syrup is normal, whisk in before using

Maple Sugar Candy

- Ingredients: pure maple syrup
- In a large deep pot, heat a small amount (1-2 cm in the bottom of the pot) of maple syrup at medium high and bring to boil.
- Heat carefully until the temperature reaches 113-115 degrees C. Syrup will boil, expand in the pot and can easily boil over. Stir as necessary or briefly remove from the heat.
 - Measure the temperature with a meat or candy thermometer by tipping the pot to one side to increase the depth of the syrup.
- Once to temperature, cool the syrup quickly by placing the pot containing the syrup in a large bowl of ice water, or at the minimum cold tap water. Continuously stir as the syrup cools, eventually the texture and color will change as the syrup becomes crystalized.
- Place in silicone molds or a pan lined with parchment paper. Cool in the refrigerator until firm. Unmold or cut into pieces.
 - If the texture doesn't change, reheat then re-cool as above.
 - If it goes above 115 C when cooking, it may become more sugar like and won't hold together in a mold. Just use as you would sugar, maple syrup tastes great no matter what form it takes.
- Clean up is easy, soak pot in hot water to dissolve any sugar candy remains.