

14 Minute Maple Candy

By KitchenCraftsnMore on February 04, 2003



★★★★★ 2 Reviews



Prep Time: 10 mins **Total Time:** 1 hr **Yield:** 1 pan of fudge

About This Recipe

"Here's a recipe a friend sent when I wanted to make homemade maple candy. Let me know what you think of it!"

Ingredients

- 4 cups maple syrup
- 1 cup cream
- 1/4 cup butter
- 1 cup nutmeats, chopped
- 1 teaspoon lemon extract

Directions

1. Cook the maple syrup, cream, and butter for 9 minutes after the boiling point is reached.
2. Remove from heat, add the nut meats and extract and stir for 5 minutes.
3. Pour into buttered pans and when cool, cut into squares.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (1697 g)		Total Fat 192.9g	296%
Servings Per Recipe: 1		Saturated Fat 85.2g	426%
Amount Per Serving	% Daily Value	Cholesterol 387.3mg	129%
Calories 5290.1		Sugars 766.9 g	
Calories from Fat 1736	32%	Sodium 540.6mg	22%
		Total Carbohydrate 906.0g	302%
		Dietary Fiber 12.3g	49%
		Sugars 766.9 g	3067%
		Protein 29.3g	58%

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