

Pure Maple Fudge

Yield: 32 squares

Ingredients

2-1/4 cups (540ml) [pure maple syrup](#)
1 cup (240ml) heavy cream
3 tbsp (45g | 1.6oz) butter

Instructions

1. Grease the bottom and sides of a [loaf pan](#) with butter, then line the pan with [parchment paper](#), leaving a bit of an overhang on both the long sides.
2. In a [4 quart saucepan](#), bring the maple syrup to a boil over medium heat; simmer for 5 minutes, making sure to keep a very close eye on things as the syrup will rise quite a lot as it boils.
3. After 5 minutes, pour in the heavy cream; without stirring bring the mixture back to the boil (careful, it will rise again) and then let it simmer until it reaches 236°F on a [candy thermometer](#), which should take about 20 minutes.
4. As soon as the mixture reaches that temperature, remove the pan from the heat source. Add the butter to the pot but do not stir it in. Let the mixture cool for 8 minutes.
5. Beat with an electric mixer on medium speed for about 5 minutes, until the sugar mixture gets thicker, lighter, loses its sheen and starts to show signs of crystallization.
6. Promptly transfer the fudge to the prepared pan; spread all the way to the edge and transfer to the
• fridge until completely set, about 2 to 3 hours.
7. Lift the fudge from the pan and cut into 36 squares with a sharp knife.
Keep in a cool dry place in an airtight container for up to a fe