

# Pure Maple Fudge

**From:** Fuller's Sugar House,  
Lancaster

## Ingredients

- 2 ¼ cups Fuller's Sugarhouse Pure Maple Syrup
- 1 cup heavy cream
- 3 Tbsp butter

## Directions

1. Grease bottom and sides of loaf pan with butter then line pan with parchment paper.
2. In a 4-quart saucepan bring maple syrup to a boil over medium heat, simmer for 5 minutes, keep a close eye on it during this time as the syrup will rise as it boils.
3. After 5 minutes, pour in the heavy cream; without stirring bring the mixture back to the boil, (careful as it will rise again), then let it simmer until it reaches 236 degrees F on a candy thermometer which should take about 20 minutes.
4. As soon as it reaches temperature, remove the pan from heat. Add the butter 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 mixer gets thicker, lighter, loses its sheen and starts to show signs of crystallization.
6. Promptly transfer fudge to the prepared pan; spread all the way to the edge and transfer to the fridge until set, about 2 to 3 hours.
7. Lift fudge from pan and cut into 36 squares.
8. Keep in a cool dry place in airtight container for up to a few weeks.

