

Homemade Maple Syrup Candies - The Sweetest Melt-in-Your-Mouth Treat

Homemade Maple Syrup Candies ? Sweet, Creamy, and Absolutely Irresistible



OVEN
235°F

TIME
10 min

TEMP
175°F

PRINT
Recipe Card

INGREDIENTS

2 cups pure maple syrup (Grade A dark robust works best for flavor)

DIRECTIONS

- 1. Heat it : Up:** Pour your maple syrup into a large heavy-bottomed saucepan. Clip on a candy thermometer. Bring it to a rolling boil over medium-high heat, stirring occasionally.
- 2. Watch the : Temp:** Let the syrup bubble away until it reaches 235°F (110°C)-also known as the soft-ball stage.
- 3. Cool it : Down:** Remove the pan from heat and let the syrup cool naturally to 175°F (80°C)-this takes about 10 minutes. No stirring!
- 4. Stir : It Vigorously:** Once cooled, grab a wooden spoon and stir like you mean it for about 3 minutes. You're looking for the syrup to turn opaque, creamy, and lighter in color.
- 5. Mold : Time:** Pour into candy molds. Use a knife to scrape the tops smooth for a professional look.
- 6. Set and : Store:** Let them cool at room temperature until firm. Then, gently pop them out and store in an airtight container for up to 1 month.

TIPS FOR SUCCESS

Use quality syrup: The flavor depends entirely on your maple syrup, so choose a good-quality, pure option-preferably Grade A dark.

Don't over-stir: Once it hits 235°F, stop stirring until it cools to 175°F, or it may crystallize too soon.

Choose the right molds: Silicone molds work best for easy release and fun shapes.

Maple leaf molds give a classic look!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-maple-syrup-candies-the-sweetest-melt-in-your-mouth-treat/>