



14 MINUTE MAPLE CANDY

- 4 Cups Maple Sirup
- 2 Cups Cream
- 1/4 Cup Butter
- 2 Cups Nuts, Chopped
- 1 Teaspoon Lemon Extract

DIRECTIONS

1. Cook the maple sirup, cream, and butter for 9 minutes after the boiling point has been reached.
2. Remove from heat, add the nuts and extract.
3. Stir for 5 minutes.
4. Pour into buttered pan.
5. Once cool, cut into squares.