



MAPLE FUDGE

- 2 1/2 Cups Maple Sugar
- 1 Cup Cream
- 1/2 Cup Boiling Water
- 1 Cup Broken Pecans or Walnuts

DIRECTIONS

1. Break the maple sugar into small pieces and heat in a saucepan with the water.
2. When it is dissolved, add the milk.
3. Bring to 238 degrees.
4. Remove from heat and cool.
5. When lukewarm, beat until it creams.
6. Add the nuts.
7. Spread in a buttered pan and mark into squares.
8. Cool completely before cutting.