

# MAPLE SUGARING PROGRAM RECIPES

Here are the recipes we used during our Maple Sugaring Program. I am also including the Syrup over Snow recipe we tried to do, but because of the crystallized snow, we ended up with more of a maple snow cone...still enjoyed by all 😊

We hope you enjoy them!

## How to Make Homemade Butter in a Jar Author: Happy Hooligans

### **Ingredients**

- 35% m.f. cream (also known as heavy cream or whipping cream) – the less chilled, the easier
- jar with a lid (we used a 8oz jelly jar)

### **Instructions**

Fill your jar half-way with cream.

Pop the lid on, and start shaking.

When the sloshing sounds stop, remove the lid, and check for whipped cream!

Pop the lid back on, and continue to shake until the mixture separates into buttermilk and butter.

Remove lump of butter (save the buttermilk for baking).

Rinse butter under cold water, kneading any buttermilk out of the butter.

Stir in a dash of salt if you wish.

Your butter won't keep for long because there are no preservatives. If you're not eating all of it the first day, store in the fridge for another day or two.

## **“Indian Slapjacks”**

*American Cookery 1796*

### **Below is half the original recipe**

#### **Ingredients:**

2 cups milk

2 eggs

1 cup cornmeal

¾ cup flour

½ tsp salt

Butter and Maple Syrup

#### **Directions:**

Start by beating milk and eggs together.

In separate bowl, mix dry ingredients together.

Gradually add dry ingredient into milk and egg, whisking continuously - NO LUMPS.

Allow to sit 5-10 minutes to thicken.

Cook on buttered griddle or in cast iron skillet.

## How To Make Maple Syrup Taffy (On Snow!)

1. Gather up some clean, fresh snow and pack it into a pie plate or roasting pan. Pack it down and set it down outside or in the freezer so it stays cold.
2. Pour a half cup of real maple syrup into a small saucepan, ideally a saucepan with a pouring lip.
3. Bring the syrup to a boil over medium-high heat, and put a candy thermometer in.
4. When the syrup reaches 235°F (the soft-ball stage) take it off the heat and immediately drizzle it over the packed snow in the pan. Let the syrup cool for just a minute or two, then pick it up with your fingers and eat! (Watch your teeth!) You can also use a popsicle/craft stick and roll the taffy on that to eat like a lollipop.

Note: If you do this with crystallized snow, it will not work the same way, but you will have a delicious snow cone...which is what happened to us.