



Sugar on Snow

An easy and delicious treat for a snowy winter day. Don't have any snow? You can make this recipe with a bowl of shaved ice instead.

Ingredients:

- 2 1/2 cups maple syrup
- 1/3 cup unsalted butter
- Fresh, clean snow. Collect in a bowl or just pat down outside.

Directions:

- Heat maple syrup and butter in a small saucepan over medium heat until it boils. Continue, carefully watching the pan, until it reaches 235°F (113°C) on a candy thermometer, about 25 minutes. Reduce the temperature under the pan if at any point the mixture threatens to boil over.
- When it is at temperature, remove the pan from the heat and let the mixture cool slightly.
- Spoon 1 tablespoon maple syrup mixture on some of the snow. If the syrup sits on top of the snow and sets into a web-like toffee, it's ready. If it doesn't, return the pan to medium heat for a few minutes and then try again. When the syrup is ready, drizzle lines of the syrup mixture on the snow and eat as soon as the maple syrup snow candy is cool enough to pick up with your fingers. You can also twirl the candy around popsicle sticks while it is cooling and eat afterwards.

Adapted from: <http://leitesculinaria.com/79077/recipes-maple-syrup-snow.html#UtCfzPdQQ1I6sRPH.99>