

Maple Products are multiple forms of Maple Sap. To make Maple Syrup you need to boil your sap until it is 217°F. Then put the sap on a finisher (a heat source where you can precisely measure and change the temperature) Then boil it even more until it is 219°F. Then take it off the heat and can it. To make maple butter you boil the Maple Syrup you just made and then boil until 235°F. Then beat it quickly to a cool temperature. You will need to add butter to Maple Butter but not Maple Creme. To make Maple Candy boil more Maple Syrup until 235°F-245°F. Then put it in a mold and wait for it to cool. That is how you make Maple Products.

