

Maple Fudge (Creamy, Old-Fashioned)

Makes: 25–36 small squares

Time: 30 minutes + cooling

Ingredients

- 2 cups pure maple syrup
- ¼ cup unsalted butter
- ½ cup heavy cream
- 1 tsp vanilla extract
- Pinch of salt

Instructions

1. **Prep the pan**
Line an 8×8-inch baking dish with parchment paper.
2. **Boil the maple syrup**
In a heavy-bottomed saucepan, bring maple syrup to a boil. Heat to **236°F (113°C)** on a candy thermometer.
3. **Add butter & cream**
Remove from heat. Add butter, cream, and salt. Do not stir yet.
Return to medium heat and bring back to **236°F** again.
4. **Beat to thicken**
Remove from heat and cool to about **125°F**.
Add vanilla, then beat with a wooden spoon or mixer until the mixture lightens and thickens.
5. **Pour & set**
Spread into the prepared dish. Cool completely, then cut into squares.

Tips

- Dark maple syrup produces deeper flavor.
- Add chopped pecans or walnuts for crunch.