

Maple Cream Fudge

1 cup maple syrup

1 cup brown sugar

1 can sweetened condensed milk

1/3 cup of butter

2 teaspoon vanilla

1/2 cup of nuts (optional)

In a sauce pan blend brown sugar, sweetened condensed milk and maple syrup.

Place over medium heat, continuously stir while bringing to a boil.

Lower the heat and continue to stir slowly while the mixture cooks.

After about 7 minutes, test for consistence by dropping a small amount of fudge into cold water. It should form a soft ball. If ball does not form a couple more minutes of stirring may be required.

Remove from the heat, add the vanilla.

Stir fudge until cool and thick (12 to 15 minutes)

Pour into lightly buttered dish and refrigerate.

