



# Maple Fudge

## Ingredients

1/4 cup maple syrup  
4 cups brown sugar  
2 Tbsp flour  
2 tsp baking powder  
Dash salt  
4 Tbsp butter  
1 cup Carnation milk



## Directions

Mix maple syrup, brown sugar, flour, baking powder, salt, and butter in saucepan.

Add milk slowly until it comes to a boil.

Use a candy thermometer and cook until soft ball stage, about 234 deg F.

Let cool to around 100-110 deg F.

Beat by hand, using a wooden spoon if possible, until it gives a pasty thick texture (about 7-8 min).

Pour into lightly greased or foil lined pan. Flatten top with a spatula. Let set then cut into small squares.