

## Maple Syrup Fudge

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|-------------------------------------------------------------------|-------------------------------|
| 1 cup maple syrup                                                 | 2 cups sugar                  |
| 2 tablespoon butter                                               | $\frac{1}{2}$ cup light cream |
| 1 cup butternut meats (or slightly less than a cup<br>of walnuts) |                               |

Combine all ingredients except nuts in a saucepan. Stir over heat until sugar is dissolved. Boil gently without stirring to soft ball stage (238 with a candy thermometer). Cool to lukewarm; beat until color changes and candy begins to set. Pour onto greased platter and knead to consistency of fondant; cut in pieces of desired size.