



HOW TO MAKE HARD MAPLE CANDY

HOW TO MAKE MAPLE HARD CANDY WITH THE CDL CANDY MACHINE

- 1- Before you start, make sure the candy machine is clean.
- 2- Take a cooking container. It has to be twice as high as the level of syrup you'll put into it. Ideally, the top diameter should be bigger than the bottom.
- 3- Calibrate the cooking thermometer. Ideally take a maple syrup cooking thermometer. To calibrate, boil water and make sure the needle shows 0°F (where 0°F is 212°F). The use of a second thermometer is recommended to validate the results of the first one.
- 4- Pour the syrup in. Use 1 gallon of syrup.
- 5- Ideally cook the syrup on a propane cooker.
- 6- Open the gas at maximum.
- 7- Put in a table spoon of Kascher anti-foam.
- 8- Butter all around the container 1 inch wide above the syrup.
- 9- Put the thermometer in the syrup.
- 10- Let the temperature go up.
- 11- When the temperature gets to 2°F above the water boiling point reduce the heat to half.
- 12- BE VERY CAREFULL, WHEN THE SYRUP STARTS TO BOIL, MAKE SURE IT DOESN'T OVERFLOW, THE FIRE HAS TO BE REDUCED BEFORE IT HAPPENS AND IT HAPPENS VERY FAST. If syrup overflows on the burner, it will burn, very dangerous.
- 13- To help, put in another tea spoon of defoamer or a ¼ tea spoon of butter directly in the syrup.
- 14- The boiling should start around 5°F. Throughout the boiling process, never stir the syrup.
- 15- When the boiling bubbles starts breaking when they are small, the syrup is stabilized and you can turn up the heat to maximum again. (around 10°F)
- 16- The syrup will be ready at 88°F above the boiling point.
- 17- Take rubber gloves to handle the container, it's very hot and spilled syrup will go through cloth gloves





- 18- IMPORTANT, DO NOT GO OVER 88⁰F. IT'S BETTER TO STOP AT 87.5⁰F, IT WILL CONTINUE TO GO UP A LITTLE AFTER IT'S REMOVE FROM THE COOKER.
- 19- When the temperature is reached, pour the content in the candy machine.
- 20- Start right away to run the syrup through the machine and start filling the molds
- 21- Use hard mold that can handle that kind of temperature.
- 22- Let the candy cool down and harden completely and remove from the molds.
- 23- Wrap the candy individually to avoid the pieces stick together.
- 24- A gallon of syrup will give approximately pounds of candy.
- 25- If kept in a cool and humidity free environment, the maple candy has to be used within 3 weeks.

