

Maple, Honey & Molasses - Sweet

Maple Icing

- Beat one large egg white.
- Boil 1 cup [Calef's Pure Maple Syrup](#) until it makes a thread when dropped from a fork.
- Gradually add Maple Syrup to beaten egg white, beating the mixture until it stands in peaks.
- Excellent on yellow and white cakes.

Maple Sugar-on-Snow

Prepare pans of clean packed snow and leave outside so they don't melt.

- Heat one quart of [Calef's Pure Maple Syrup](#) in largest pot available. Watch pot, turn heat down if it threatens to boil over.
- When candy thermometer reaches 234^o, remove from heat and cool slightly. Putting a little bit in a small cup on the snow will cool it a bit more.
- Test by spooning a ribbon of the thickened warm syrup over the snow; if the syrup sticks on top of the snow and sticks to a fork like taffy, it's ready - if not it needs to cook just a bit longer.
- Pour in thin ribbons over the pans of snow. Use your fork to pick up the ribbons and taste. After a taste of the sweet "sugar", take a nice bite of a sour pickle, and then bite of a home-made raised doughnut. After the doughnut bite - start again with another bite of "sugar"

Maple Milk

Ingredients:

2-3 tablespoons [Calef's Pure Maple Syrup](#)

1/4 tablespoon pure vanilla extract

12 oz. Cold milk

Directions:

1: Pour milk into large glass.

2: Add maple syrup and vanilla extract and stir until dissolved.

3: ENJOY!

Maple Caramel Apples

- 6 apples (I use medium size MacIntosh apples)
- 1 14 oz. package individually wrapped caramels, unwrapped
- 3 tbsp. [Calef's Pure Maple Syrup](#)

Wash and dry 6 medium apples. Remove the stem from each apple and press a craft stick into the top. Spray a baking sheet.

Place caramels and syrup into a small double boiler. Heat slowly until caramels are melted and thoroughly mixed with the syrup.

Dip and roll each apple quickly in caramel sauce until well coated. Roll in nuts or sprinkles if desired. Place on prepared sheet to set.

Maple Caramels

- 1/4 c. white sugar
- 3/4 c. [Calef's Maple Sugar](#)
- 1/2 c. heavy cream
- 1/4 c. brown sugar
- 1/4 c. corn syrup
- 1/8 tsp. salt
- 1 tbsp. butter
- 1/3 c. chopped walnuts

Cook the first five ingredients until a soft ball is formed when a little of the mixture is dropped into cold water (250F). Remove; add the salt, butter, and walnuts and pour into buttered pan. When cold, cut into squares.



Maple Apple Crisp

Ingredients for Apple Filling:

6 baking apples (peeled, cored, and sliced)
2 tbsp. flour
3/4 c. [Calef's Maple Sugar](#)
1/2 c. [Calef's Pure Maple Syrup](#)
1 tsp. cinnamon

Ingredients for Crisp Topping:

1-1/2 cup oatmeal
3/4 c. brown sugar
1/2 c. [Calef's Pure Maple Syrup](#)
3/4 c. melted butter
1 tsp. baking powder

Directions:

1. Preheat oven to 350 degrees.
2. Mix all Apple Filling ingredients together and put in 8×12 ungreased glass baking dish.
3. Combine Crisp Topping ingredients and spread on top of apple mixture.
4. Bake 40 minutes.

Amazing served warm with vanilla ice cream!

Caramelized Bananas

Recipe Tip: Serve on pancakes, waffles or even ice cream.

Ingredients:

- 2 Tablespoons unsalted butter
- 1/4 cup packed light brown sugar
- 4 small bananas, sliced into 1/2-inch rounds
- 1 cup [Calef's New Hampshire Maple Syrup](#)
- 1 [Calef's Farmhouse Pancake and Waffle Mix](#)

Directions:

1. Prepare pancakes or waffles according to instructions on package.
2. Melt the butter in a large skillet over medium heat.
3. Add the brown sugar and stir until the sugar has melted and the mixture begins to simmer.
4. Cook over low heat for 1 minute, stirring continuously.
5. Add the banana slices to the pan in a single layer and cook until the bananas begin to caramelize and the brown sugar sauce is bubbling.
6. Pour the banana sauce over hot pancakes and serve with warm maple syrup on the side

Maple Sugar Glazed Nuts

Ingredients:

- 1 1/4 cups nuts (pecans, walnuts or almonds)
- 1/4 cup [Calef's Pure Maple Sugar](#)
- 1 Tablespoon butter

Directions:

1. Preheat oven to 350 degrees F. Generously grease a foil lined baking sheet.
2. Heat the Maple Sugar and butter in a medium saucepan over medium-high heat until bubbly.
3. Remove maple cream from heat and add the nuts. Stir until nuts are well coated. Spread coated nuts on prepared baking sheet, make sure nuts are spread out and not touching.
4. Bake 15-20 minutes stirring after 10 minutes, cool and enjoy.



Molasses Cookies

Makes approximately 2 dozen

Ingredients:

- 1/4 cup butter, room temperature
- 1/4 cup vegetable shortening, room temperature
- 3/4 cup sugar
- 1/4 cup [molasses](#)
- 1 egg, slightly beaten
- 2 cups [Calef's Farmhouse Pancake & Waffle Mix](#)
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon ground ginger
- 3/4 teaspoon ground cloves
- 3/4 teaspoon ground cinnamon

Directions:

1. In a large bowl cream together butter, shortening and sugar. Beat in molasses and eggs. Set aside.
2. In another bowl, combine Farmhouse Pancake & Waffle Mix, salt, baking soda, ginger, cloves and cinnamon.
3. Gradually mix flour mixture with creamed ingredients until the dough is smooth.
4. Spoon heaping tablespoons onto a greased cookie sheet. Bake at 350 degrees F. for about 11 minutes. Do not over-bake. Cool on a wire rack.
5. Store in airtight container to maintain softness.

Individual Pumpkin Pie

Serves 8

Recipe Tip: The individual pies make an easy to transport dessert during the Holidays. This recipe is also make one 9-inch pie.

Ingredients:

For the Pie Filling:

- 1 (1/4-ounce) package unflavored gelatin
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/4 cup [New Hampshire Maple Syrup](#)
- 1 (14-ounce) can sweetened condensed milk
- 2 large eggs, beaten
- 1 (15-ounce) can pumpkin puree
- [Calef's Ginger Snaps](#), crumbled

For the Sweetened Whipped Cream:

- 1 cup whipping cream, cold
- 2 Tablespoons granulated sugar
- 1/2 teaspoon pure vanilla extract

Directions:

1. Whisk together the gelatin, cinnamon, ginger, nutmeg, salt, maple syrup, sweetened condensed milk and eggs in a heavy saucepan over low heat. Stir continuously until thickened, about 10 minutes.
2. Add pumpkin and mix until uniformly blended.
3. Pour into individual 8-ounce jars. Refrigerate at least 4 hours before serving.
4. Chill a mixing bowl. Add cream, sugar and vanilla to the bowl. Mix on medium speed until soft peaks form.
5. Serve each pie topped with sweetened whipped cream and garnish with crumbled ginger snaps.