

Recipe for Maple Lollipops

Note: White Corn Syrup can be used in place of Glucose

Use equal parts maple syrup, glucose and cane sugar. Stir together and heat to 295 degree F (146 degree C) Allow mix to cool and pour into molds. If the mixture is poured hotter than 250 degrees F the syrup will boil out of the molds.

- Sticks should be inserted before pouring
- U.S. Grade A Medium Amber or U.S. Grade A Dark Amber syrup's work best
- Molds must be made from materials that will withstand high temperatures
- After the lollipops cool to room temperature they are easily removed from the molds
- Wrap immediately to avoid lollipops becoming sticky, especially when the humidity is high

