

WINTER WONDERLAND: NATURE PLAY

Maple syrup taffy

Coming in from the cold to a house that smells like candy is a definite favorite of ours. This special treat is a great way to warm up after a nature walk out in the cold. You may also be familiar with this recipe from Laura Ingalls Wilder's book *Little House in the Big Woods*. You will need:

- Clean, fresh snow
- Pie pan or cookie sheet
- Candy thermometer or glass of water
- Maple syrup

Pack your snow into your pie pan or cookie sheet. This will be used to cool the candy down once it's done cooking. In a pot on the stove, heat maple syrup up to 235°F (112°C). Make sure to stir constantly while bringing the syrup up to temperature. You can check this using a candy thermometer or doing a "soft ball" test (we recommend googling for more information if you use this method). When the syrup reaches the right temperature, remove it from the stove and drizzle it immediately over the snow packed in the pan. Let the syrup cool for a minute or two (have a grown up check first!) and then enjoy this special winter treat.



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