

Maple sugar, sometimes called Indian sugar, and cream make this extraordinary fudge.

Indian Sugar Fudge

Maple sugar, sometimes called Indian sugar, and cream make this extraordinary fudge. The cream you choose will make a difference. Thin cream will make harder fudge, while a thick cream with more butterfat will make a softer fudge.

- 1 pound (about 2 3/4 cups) maple sugar
- 3/4 cup thin cream
- 1/4 cup boiling water
- 2/3 cup walnuts or pecans

Put sugar in saucepan with cream and water, bring to boil and boil to soft ball stage, 240°F. Remove from the heat and beat until creamy*, add nuts and pour into a buttered stainless steel baking pan. Cool and cut. (*You should see crystallization begin within two minutes. If this does not happen, you need to reheat the mixture to a couple of degrees higher.)