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## 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.)