



## Grandma's Maple Candy

 Vegetarian  Gluten Free

READY IN



70 min.

SERVINGS



64

CALORIES



27 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.5 cup brown sugar
- 3 tablespoons butter
- 1.7 cups confectioners' sugar
- 0.3 cup heavy cream
- 1 teaspoon maple extract
- 1 pinch salt
- 0.3 teaspoon vanilla extract

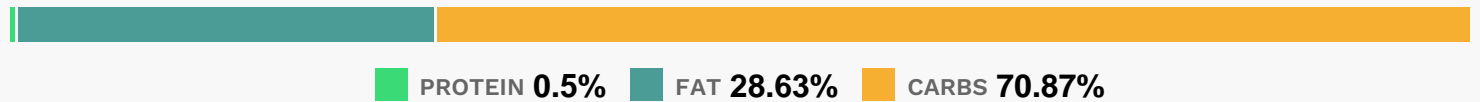
### Equipment

- frying pan
- sauce pan
- cake form

## Directions

- Heat brown sugar, cream, butter, and salt in a heavy saucepan over medium heat until butter melts, about 5 minutes; remove from heat.
- Mix confectioner's sugar, maple extract, and vanilla extract into the sugar mixture.
- Grease an 8-inch square cake pan.
- Pour sugar mixture into the prepared pan. Refrigerate until set, about 1 hour.

## Nutrition Facts



## Properties

Glycemic Index:0.78, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.089565218223826%

## Nutrients (% of daily need)

Calories: 26.6kcal (1.33%), Fat: 0.87g (1.34%), Saturated Fat: 0.55g (3.44%), Carbohydrates: 4.83g (1.61%), Net Carbohydrates: 4.83g (1.76%), Sugar: 4.75g (5.28%), Cholesterol: 2.46mg (0.82%), Sodium: 5.62mg (0.24%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.03g (0.07%)