

# Amanda's Maple Snow Swirls

## Ingredients

- 2 cups real maple syrup
- 1/3 cup salted butter
- 1 teaspoon vanilla extract, or 1/4 teaspoon Almond extract for flavoring
- Candy thermometer
- Fresh snow (feel free to substitute crushed ice or ice cream)

## Directions

Combine syrup, extract and butter in a saucepan over medium-high heat, stirring constantly.

Bring mixture to a boil. After about six minutes (220-234 degrees), test to see if it stiffens when drizzled on a plate.

Remove from heat. Wait about two minutes, then pour/drizzle over snow in decorative patterns. As soon as it's cool, it's ready to eat!

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Merry  
Christmas

From  
My Snow-Covered  
Mountains!  
~Amanda



"For He Himself is our peace." Ephesians 2:14