

### Maple sugar icing

Break 1 lb. of maple sugar into pieces, put them into a saucepan with a cup of sweet cream, cook until the icing forms a little ball in cold water ; withdraw from the fire and beat until it forms a thick cream, and spread over the cake.

### Maple sugar candy

1 cup of maple sugar,  $\frac{1}{2}$  cup of brown sugar, 1 tablespoonful of lard, a pinch of salt, 1 teaspoonful of vanilla, 1 cup of water.

Melt the sugar mixed in a saucepan, when boiling, add the lard and salt.

Boil until the ingredients form little round balls when dropped into cold water, then add the flavour and pour into a greased dish. When cold, cut into squares.

### Maple sugar souffé

1 lb. of maple sugar,  $\frac{1}{2}$  lb. of brown sugar, 2 whites of eggs, 1 cup of nuts,  $\frac{1}{2}$  cup of chopped figs,  $\frac{1}{2}$  cup of grated lemon peel,  $\frac{1}{2}$  cup of raisins,  $\frac{1}{2}$  cup of water.

Boil the sugar and water until thick, tough threads form. Beat the whites to a foam, gradually pour the hot syrup on the whites. When the mixture begins to harden, add the other ingredients.

### Maple sugar cream

To 3 bowls of sugar, 2 bowls of cream. Cook without stirring. To ascertain the degree of cooking, pour a few drops into a bowl of very cold water. If they form into balls, withdraw the saucepan from the fire, beat the sugar quickly for a few minutes until it turns into a smooth and fairly consistent paste. Pour into sufficiently deep dishes and cool. Cut into little squares before complete cooling.