

**BREADS AND SWEET DOUGHS No.D 050 00**  
**MAPLE SYRUP**

**Yield** 100

**Portion** 1 Gallon

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
7143 cal	1835 g	0 g	0 g	0 mg	1364 mg	1612 mg

**Ingredient**

SUGAR,BROWN,PACKED  
WATER  
SALT  
CORNSTARCH  
FLAVORING,MAPLE

**Weight**

4-1/8 lbs  
4-1/8 lbs  
<1/16th oz  
1-1/3 oz  
5/8 oz

**Measure**

3 qts 3/4 cup  
2 qts  
<1/16th tsp  
1/4 cup 1 tbsp  
1 tbsp

**Issue**

**Method**

- 1 Combine brown sugar, water, salt, and cornstarch. Bring to a boil; reduce heat; simmer about 10 minutes or until thickened.
- 2 Remove from heat; add maple flavoring.

**Notes**

- 1 Hot syrup will be thin, but will thicken upon cooling.