



# *Steeves Maples*

## **Maple Syrup Recipes**

**A cookbook comprised of many Steeves family recipes passed down from five generations and other Canadian recipes using various Steeves Maples world class products from our family to yours.**

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## ***Great Ways to Use Steeves Maples Canadian Syrup***

**Coffee or tea sweetener**

**Ice cream topping**

**On pancakes, waffles, french toast and cereal**

**With muffins, biscuits or bread**

**As a sugar substitute in almost anything**

**Meat marinating sauces and glazing**

**Excellent for desserts and frostings**

**Plus as a delicious addition to many recipes**

### ***Steeves Maples French Toast***

6 to 8 slices of bread

3 eggs

½ cup **Steeves Maples Canadian Syrup**

1 cup milk

¼ cup light cream

salt

nutmeg

Beat eggs with syrup. Add milk, cream, salt and nutmeg. Dip bread slices, one at a time in the mixture. Drain and fry in hot, buttered pan on both sides.

### ***Steeves Maples Maple Spread***

500 ml **Steeves Maples Canadian Syrup**

Boil to 238 degrees F. Remove from heat. Cool to 120 degrees F. Stir until creamy. Store in a sealed container in refrigerator. Makes a beautiful topping for muffins, pancakes, ice cream, toast, cake, etc.

### ***Steeves Maples Syrup Pie***

1 cup **Steeves Maples Canadian Syrup**  
2 heaping tablespoons cornstarch  
2 cups milk  
dash salt  
2 eggs beaten

Scald 1  $\frac{3}{4}$  cups milk and Steeves Maples Syrup in top of double boiler. Combine remaining milk with cornstarch and salt. Add to hot mixture. When cooked, add the eggs and cook a few more minutes. Pour into baked pie shell. May be topped with meringue or whipped cream.

### ***Steeves Maples Syrup Muffins***

$\frac{1}{4}$  cup margarine  
 $\frac{1}{2}$  cup white sugar  
1 tsp. salt  
1  $\frac{1}{4}$  cups flour  
2 tsp. baking powder  
 $\frac{3}{4}$  cup rolled oats  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  cup **Steeves Maples Canadian Syrup**

Soften margarine, then blend in sugar and salt. Add dry ingredients and blend with pastry cutter until crumbly. Mix in oats. Blend milk and Steeves Maples Syrup together, pour over dry ingredients, stir only to moisten. Bake at 350 degrees for 20 minutes.

## ***Steeves Maples Syrup Cake***

2 ¼ cups flour  
3 tsp. baking powder  
¾ tsp. soda  
1 cup **Steeves Maples Canadian Syrup**  
¼ cup brown sugar  
½ cup butter  
2 eggs  
½ tsp. vanilla  
½ tsp. salt  
½ cup hot water

Mix dry ingredients. Cream butter, sugar and vanilla. Add eggs one at a time. Add dry ingredients alternately with water and Steeves Maples Syrup. Mix well but do not overbeat. Spread batter in two 8 inch round pans. Bake at 375 degrees for 25 to 30 minutes.

## ***Steeves Maples Syrup Frosting***

½ cup **Steeves Maples Canadian Syrup**  
¾ cup brown sugar  
pinch of salt  
1 egg white  
½ tsp. vanilla

Combine first four ingredients in top of double boiler and beat with mixer 5 to 7 minutes. Remove from heat and then beat in vanilla.

## ***Steeves Maples Syrup Ice Cream***

1 cup **Steeves Maples Canadian Syrup**  
2 eggs  
½ cup milk  
1 ¼ cup cream

Boil syrup for about 5 min. Mix yolks with milk. Slowly add syrup to egg mixture. Stir constantly. Allow to chill. Beat egg whites until they form stiff peaks, then add to chilled first mixture, alternately with cream. Place in freezer and allow to gel slightly. Then remove and beat with a whisk or fork. Return to freezer. Half hour later, remove again and beat once more. Then allow to freeze and enjoy.

## ***Steeves Maples Syrup Glazed Ham***

Ham steak, 2 inches thick  
Mustard  
**Steeves Maples Canadian Syrup**

Rub steak with mustard, place in a baking pan and add some syrup. Bake 1 hour at 350 degrees F or until the meat is tender.

## ***Steeves Maples Syrup Cream Topping***

1 cup whipping cream  
½ cup **Steeves Maples Canadian Syrup**

The whipping cream must be very cold. Whip cream until it begins to thicken. Then add syrup very slowly, continuing to beat mixture until it retains its shape. Serve with cake, pudding, etc.

## ***Steeves Maples Syrup Baked Apple***

Apple  
Butter  
**Steeves Maples Canadian Syrup**  
Raisins  
Cinnamon

Core an apple. Fill core cavity with equal amounts of butter and syrup to which a few raisins and a dash of cinnamon have been added. Bake and serve hot.

## ***Steeves Maples Syrup Fudge***

500 ml **Steeves Maples Canadian Syrup**

Boil to 244 degrees F. Remove from heat. Cool to 140 degrees F. Stir until stiff. Spoon into cupcake papers to set.

## ***Steeves Maples Syrup Candy***

500 ml **Steeves Maples Canadian Syrup**

Cook to 260 degrees F. Remove from heat. Pour onto cookie sheet. Let cool. When hard, remove from cookie sheet. Store in a cool place.

## ***Steeves Maples Syrup Pork Chops***

6 pork chops or pork steaks  $\frac{3}{4}$  inch thick  
 2 tbsp. Oil  
 Salt  
 Black pepper  
 2 tbsp. Flour  
 $\frac{3}{4}$  cup apple juice  
 $\frac{1}{4}$  cup **Steeves Maples Canadian Syrup**  
 2 apples

In a heavy fry pan, brown chops in hot oil. Season lightly with salt and pepper. Remove chops from pan.

Add flour to oil remaining in pan, stir to blend. Remove from heat. Mix apple juice with syrup. Gradually add to flour mixture. Return to heat and stir until sauce thickens. Add chops. Cover and simmer about 30 minutes over medium heat or bake in the oven at 350 degrees F for one hour.

Core apple and slice. Place slices on chops. Cover and cook until chops are done, about 15 min. longer. The syrup should be thick and smooth.

## ***Steeves Maples Syrup Apple Crisp***

6 cups, sliced and peeled apples (about 8 medium apples)  
 $\frac{2}{3}$ -cup **Steeves Maples Canadian Syrup**  
 $\frac{1}{2}$  cup flour  
 $\frac{1}{2}$  cup rolled oats  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{4}$  cup butter



Arrange apples in greased 8x8 inch dish. Pour syrup over apples. Combine flour, rolled oats, brown sugar, and salt. Cut in butter until mixture resembles coarse breadcrumbs. Sprinkle topping over apples. Bake at 375 degrees F until apples are tender and topping is lightly browned (about 35 min.)

### ***Steeves Maples Maple Syrup Chicken***

2 ½ lbs. Chicken pieces  
 ½ cup **Steeves Maples Canadian Syrup**  
 ½ tsp. grated lemon rind  
 ¼ cup chopped almonds  
 Pepper  
 2 tsp. lemon juice

Remove skin from chicken pieces if needed. Place chicken pieces in shallow 9x13 inch pan. Mix remaining ingredients and pour over chicken. Bake uncovered for 50 min at 400 degrees F, basting occasionally.

### ***Steeves Maples Maple Syrup Meatloaf***

1 lb. Lean ground beef  
 1 onion chopped  
 1/3 cup milk  
 1 egg  
 ½ cup dry breadcrumbs  
 ¼ tsp. Worcestershire sauce  
 ¼ tsp. soya sauce  
 1 clove garlic minced  
 ½ tsp. salt  
 pinch pepper

Sauce:

¼ cup chilli sauce or ketchup  
 ¼ cup water  
 1/3 cup **Steeves Maples Canadian Syrup**  
 ½ tsp. prepared mustard

Combine meatloaf ingredients in a large bowl. Place in 9x5x3 inch loaf pan. Microwave at med-high power 70% for 5 minutes. Drain excess fat from meatloaf.

Combine chilli sauce, water, syrup and mustard. Pour sauce over meatloaf and microwave uncovered at med high power for 8-10 minutes or until no longer pink. Let set for 5-10 minutes to complete cooking.

### ***Steeves Maples Shortcake Dumplings in Maple Syrup***

1  $\frac{3}{4}$  cups **Steeves Maples Canadian Syrup**  
 1  $\frac{3}{4}$  cups water  
 2 cups flour  
 2 tbsp. Sugar  
 4 tbsp. Baking powder  
 1/3 tsp. salt  
 1/3 cup butter  
 1 cup milk

Pour the maple syrup and water into a large pot. Bring to a boil. Mix the dry ingredients in a bowl. Cut in the butter until mixture is coarse. Pour milk into the center of mixture. Rapidly mix the dough with a fork until it just pulls together. Drop spoonfuls of dough into the boiling syrup, spacing evenly. Cover and let simmer over medium heat for 15 min. Serve immediately.

### ***Steeves Maples Oatmeal Pancakes***

1  $\frac{1}{2}$  cups rolled oats  
 2 cups milk  
 $\frac{1}{2}$  cup whole-wheat flour  
 $\frac{1}{2}$  cup all purpose flour  
 1 tbsp. **Steeves Maples Canadian granulated sugar**  
 1 tsp. salt  
 $\frac{1}{2}$  tsp. cinnamon  
 2 beaten eggs  
 $\frac{1}{4}$  cup butter melted

In a medium bowl combine the oats and milk and let stand 5 min. In another bowl sift together the dry ingredients. Add the dry ingredients, eggs and butter to the rolled oat mixture. Stir just until combined.

Cook on lightly greased very hot griddle until golden brown. Serve immediately.

### ***Steeves Maples* Maple Syrup Salad Dressing**

To place on baby greens:

Mix:

1 part balsamic vinegar

1 part extra virgin olive oil

2 parts **Steeves Maples Canadian Syrup**

### ***Steeves Maples* Maple Butter**

3 cups **Steeves Maples Canadian Syrup**

1 pound butter

Boil maple syrup to softball stage, about 240 degrees. Remove from heat and add sticks of butter. (If butter is frozen it will cool down mixture faster). Stir slowly until butter is completely melted, then set bowl into a pan of ice water and mix with an electric mixer until cool and thick. Pour into desired containers.

### ***Steeves Maples* Maple Cream**

2 quarts **Steeves Maples Canadian Syrup**

Put a little butter on the sides of a heavy kettle so the syrup will not boil over. Boil to 232 degrees. Do not stir. Cool to room temp. Stir until creamy and pour into desired containers. Yields 2 pounds.

## ***Steeves Maples Maple Granola***

Combine dry ingredients: ½ cup sunflower seeds, ½ cup sesame seeds, 7 cups rolled oats, ¼ cup cashews, 1 cup wheat germ, 1 cup brown sugar, ½ cup raisins, ½ tsp. salt.

Combine wet ingredients: ½ cup **Steeves Maples Canadian Syrup**, ½ cup oil, ½ cup boiling water, ½ tsp. vanilla.

Mix all ingredients well. Spread out on cookie sheets and bake at 325 F for about 1 hour or until golden brown. Stir occasionally and store in cool place.

## ***Steeves Maples Maple Syrup French Toast***

6 to 8 slices of bread  
 ½ cup **Steeves Maples Canadian Syrup**  
 ¼ cup light cream  
 1 cup milk  
 3 eggs  
 nutmeg  
 salt

Beat eggs with maple syrup. Then add your milk, cream, nutmeg, and salt. Dip the bread one slice at a time, drain and fry in a hot buttered skillet until crisp and golden on both sides.

## ***Steeves Maples Maple Cakes***

Warm **Steeves Maples Canadian Syrup**  
 Flour-enough to make soft dough  
 ¾ tsp. cream of tartar  
 1 pint sour cream  
 1 pint sour milk  
 2 tsp. soda  
 1 tsp. salt  
 3 eggs

Beat eggs, blend in sour cream and milk. Stir in soda, tartar, and enough flour to make a soft dough. Roll dough on lightly floured board to about ¾ inch. Cut in strips/circles, fry in hot deep fat. Serve with warm maple syrup.

### ***Steeves Maples Maple Syrup Omelette***

3 tbsp. **Steeves Maples Canadian Syrup**  
½ cup fine almond slivers  
3 eggs, separated  
½ tsp. vanilla

Add maple syrup and vanilla to well beaten egg yolks. Beat egg whites to dry peaks and gently fold into yolk mixture. Melt butter in skillet, cover with almonds and immediately pour in egg mixture. Cook slowly, about 6 minutes, then place in moderate oven for 8-10 minutes. Serve folded or flat, with warm maple syrup.

### ***Steeves Maples Algonquin Sausage***

Cover 1-2 lbs. of skinless sausage with small amount of water. Cook for 10 minutes at 325 F. Remove from oven, pour **Steeves Maples Canadian Syrup** over the sausages and bake until tender. Just before serving, remove the cover and brown the sausages. **Steeves Maples Canadian Syrup** adds to the taste of Polish sausage, cut into 2 inch chunks and simmer in syrup.

### ***Steeves Maples Maple Spareribs***

1 cup **Steeves Maples Canadian Syrup**  
3 lbs. beef or pork spareribs  
1 medium onion minced  
1 tbsp. Heinz vinegar  
¼ tsp. dry mustard

1/8 tsp. pepper  
 1 tbsp. Worcestershire sauce  
 1 tbsp. chilli sauce

Roast ribs at 425 F for 30 minutes. Drain fat, cut ribs into serving pieces, place in 9 X 13 pan. Combine remaining ingredients in a sauce pan, boil for 5 min. Pour over the ribs and bake at 375 F for 1 hour.

### ***Steeves Maples* Mapleton Baked Beans**

4 tbsp. **Steeves Maples Canadian Syrup**  
 ¼ cup Heinz vinegar  
 1/3 cup maple sugar  
 2 cups dry beans  
 3 inch cinnamon stick  
 1 ½ tsp. salt  
 6 cups water

Wash and dry the beans. Cover with cold water and bring to a boil and simmer for 4 min. Cover, remove from heat, let sit for 1 hour. Add cinnamon and salt. Cover, simmer for 2 hours or until tender, add water if necessary. Stir in the maple sugar and vinegar. Remove cover and cook for ½ hour. Add maple syrup. Serve.

### ***Steeves Maples* Canadian Delight**

1 cup **Steeves Maples Canadian Syrup**  
 4 or 5 medium sweet potatoes  
 4 or 5 medium apples  
 ¼ cup butter  
 buttered crumbs

Pare and slice the apples. Add syrup to butter. Cook slowly until apples are tender. Pare potatoes, boil, slice half into well buttered pan. Spoon half of syrup mixture over potatoes. Repeat. Sprinkle with buttered crumbs and bake at 400 F until reheated and crumbs are toasted.

### ***Steeves Maples* Maple Squash Muffins**

½ cup **Steeves Maples Canadian Syrup**  
 1 ½ tsp. baking powder  
 2 ½ cups sifted flour  
 1 tsp. cream of tartar  
 ½ tsp. soda  
 ¼ cup sugar  
 1 cup squash  
 ¾ cup milk  
 1 tbsp butter

Preheat oven to 400 F. Combine dry ingredients, gently add milk, mix squash, butter, sugar and syrup. Combine everything, stirring only until all ingredients are damp. Bake about 20 min. Makes 12 muffins.

### ***Steeves Maples* Spicy Maple Bread**

1 cup **Steeves Maples Canadian Syrup**  
 ½ cup brown sugar  
 ½ cup shortening  
 3 cups pastry flour  
 1 cup boiling water  
 1 tsp. cinnamon  
 ½ tsp. nutmeg  
 ½ tsp. cloves  
 1 tsp. ginger  
 ½ tsp. salt  
 2 tsp. soda

1 egg

Mix flour, salt, soda and spices. Cream shortening and sugar. Add beaten egg to maple syrup, combine with shortening. Gently stir in the dry ingredients and slowly add the boiling water. Pour into 2 greased and floured pans. Bake at 350 F for 30 min. Serve with whipped cream and slivered almonds.

### ***Steeves Maples North Country Cookies***

1 cup **Steeves Maples Canadian Syrup**  
 5 ½ cups flour  
 1 tsp. baking powder  
 ½ cup butter  
 ¼ tsp. salt  
 2 eggs

Cream sugar and butter. Add eggs and beat until smooth. Blend in the dry ingredients. Roll and chill for several hours. Slice and bake at 150 F for 10 -12 min.

### ***Steeves Maples Gingerbread***

¾ cup **Steeves Maples Canadian Syrup**  
 1 tsp. each ginger and soda  
 ½ cup brown sugar  
 1 tbsp. warm water  
 ½ cup butter  
 ¼ cup milk  
 2 cups flour  
 1 egg

Sift ginger and flour. Add soda to warm water. Cream egg, sugar and butter. Mix syrup and soda water, stir into egg mixture. Add the milk and stir in the flour, blending well. Bake in a buttered pan at 375 F for 30 min.



### ***Steeves Maples Canadian Cake***

1 cup **Steeves Maples Canadian Syrup**  
1 cup unsweetened applesauce  
½ cup softened shortening  
1 cup floured raisins  
2 cups sifted flour  
½ tsp. cinnamon  
¼ tsp. nutmeg  
½ tsp. cloves  
1 tsp. soda

Combine maple syrup, shortening and applesauce. Mix together all dry ingredients. Gradually add dry mixture to the maple syrup mixture. Fold in the raisins. Bake at 350 F for approx. 1 hour.

### ***Steeves Maples Pumpkin Pie***

¾ cup **Steeves Maples Canadian Syrup**  
1 ½ cups pumpkin mix  
½ tsp. ginger, nutmeg  
1 tsp. cinnamon  
¼ tsp. cloves  
2 eggs

Combine and pour into unbaked pastry shell. Bake 10 min at 450 F, reduce to 350 F and continue baking for 40 min. Remove and sprinkle with 1 tsp. butter, ¼ cup nuts, 2 tsp. maple sugar. Return to oven for 5 min.

### ***Steeves Maples Cracker Pie***

1 cup **Steeves Maples Canadian Syrup**  
¾ cup fine cracker crumbs  
½ cup white sugar  
½ cup vinegar  
½ cup butter  
1 cup water  
cinnamon  
nutmeg  
raisins

Combine and cook in saucepan for a few minutes. Bake in a two crust pie at 400 F for 10 min. Then at 350 F for 20-30 min. Makes 2 pies.

### ***Steeves Maples Maple Chiffon Pie***

¾ cup **Steeves Maples Canadian Syrup**  
1 pkg. unflavoured gelatine  
1 cup boiling water  
grated lemon rind  
4 egg whites  
1 baked pastry/graham pie shell

Dissolve gelatine in water and stir. Add maple syrup and lemon rind. Cool. Beat egg whites until stiff, fold into syrup mixture, continue beating until fluffy. Turn into pie shell. Chill.

### ***Steeves Maples Frozen Maple Mousse***

Lightly beat 4 egg yolks. Combine 1 cup **Steeves Maples Canadian Syrup**. Cook in a double boiler until thick. Cool. Whip 4 egg whites until stiff. Add 2 cups of whipped cream. Gently fold into egg yolks. Freeze.

### ***Steeves Maples Canadian Custard***

1/3 cup **Steeves Maples Canadian Syrup**  
 2 cups scalded milk  
 1 tsp. vanilla  
 3 egg yolks

Lightly beat egg yolks, add syrup and dash of salt. Stir into scalded milk and cook in a double boiler until mixture is thick and sticks to spoon. Add the vanilla. Chill thoroughly before serving.

### ***Steeves Maples Maple Popcorn***

1/2 cup **Steeves Maples Canadian Syrup**  
 5 quarts popped popcorn  
 1 tsp. vinegar  
 1 tsp. maple flavour  
 1 1/2 cups water  
 2 cups sugar  
 salt

Butter the sides of a large saucepan, combine sugar, syrup, vinegar and water and a pinch of salt, boil until the hard ball stage, add maple flavouring. Slowly pour mixture over popcorn, mixing gently. With well buttered hands, shape into small balls.

## *Steeves Maples Maple Syrup Cheesecake*

**Crust:** 3 tbsp. melted butter  
2 tbsp. **Steeves Maples Canadian Syrup**  
½ cup graham wafer crumbs

**Filling:** 1 ½ cups **Steeves Maples Canadian Syrup**  
3 eggs  
1 lb. cream cheese softened  
2 tbsp. flour  
½ tsp. vanilla

**Garnish:** 1 cup whipping cream  
2 tbsp. chopped almonds toasted

**Crust:** Add melted butter and maple syrup to graham wafer crumbs and mix well. Press in bottom of 9 inch springform pan. Bake in 325 F oven for 10 min. or until crisp and golden. Let cool.

**Filling:** In a deep, heavy saucepan, boil maple syrup over med to high temp. for 5-10 min. without stirring. Syrup should reach the soft ball stage, after 10 min put a few drops of the liquid into a cold glass of water to see if it forms a ball, then it is ready. Remove from heat and let cool. Syrup should be reduced by half.

In another bowl beat 3 eggs lightly and gradually add syrup, beating at med speed. For the next 5-10 min increase speed to high until mixture has thickened. Let cool. In a separate bowl, beat cream cheese until light and fluffy, beat in flour. Gradually beat in the maple syrup mixture and vanilla.

Pour filling onto crust. Bake in 425 F oven for 10 min, reduce heat to 250 F and bake for 45-55 min longer or until center of cake is firm to the touch. Run knife around edges of pan, cool completely and remove from sides of pan. Chill well.

Garnish: Whip the cream. Using a pastry bag, pipe cream around the edges of the cake. Sprinkle with chopped toasted almonds.

### *Steeves Maples* Maple Tarts

¼ cup softened butter  
 ½ cup packed brown sugar  
 2 eggs  
 1 tsp vanilla  
 ½ tsp. lemon juice  
 pinch of grated nutmeg  
 1 cup **Steeves Maples Canadian Syrup**  
 1 cup raisins  
 18 tart shells unbaked

In a mixing bowl cream together butter and sugar. Beat in eggs, vanilla, lemon juice and nutmeg, blend in maple syrup. Stir in raisins. Pour into unbaked tart shells. Bake in 375 F oven for 20 min or until pastry is golden and filling has set. Makes 18 tarts.

### *Steeves Maples* Chunky Tomato Soup

1 med onion chopped  
 2 stalks celery chopped  
 ¼ cup butter  
 3 tbsp. flour  
 1 x 28 oz. can tomatoes  
 3 cups chicken stock  
 2 tbsp. **Steeves Maples Canadian Syrup**  
 ½ tsp. each ground cumin, coriander, tumeric, chilli

In large saucepan over low heat, sauté onion and celery in butter, until tender. Stir in flour. Add tomatoes and chicken stock, maple syrup and spices. Simmer 20 min, serves 6.

### ***Steeves Maples Peasant Cheese Bread***

2 cups whole wheat flour  
 2 cups all purpose flour  
 2 tsp. baking powder  
 1 tsp. baking soda  
 1 tsp. salt  
 2 cups grated old cheddar cheese  
 2 tbsp. **Steeves Maples Canadian Syrup**  
 1 egg beaten  
 1 ¾ cups buttermilk  
 oatmeal or rolled oats

In a large bowl combine flours, baking powder, soda, salt and cheese. Combine syrup, beaten egg and buttermilk. Add wet ingredients to dry ingredients and mix until thoroughly combined. Knead a few times on board which has been sprinkled with oats. Mould dough into ball shape on greased cookie sheet. With sharp knife cut an X into the top. Bake at 375 F, 55-60min (sprinkle with grated cheese during last 5 min. of baking) or until bread sounds hollow when tapped. Cool completely.

### ***Steeves Maples Instant Chocolate Sauce***

¾ cup **Steeves Maples Canadian Syrup**  
 ½ cup cocoa

Combine warmed syrup with cocoa until smooth. Add to warmed milk for great hot chocolate.

### ***Steeves Maples Crème Caramel***

3 tbsp. **Steeves Maples Canadian Syrup**  
4 whole eggs  
2 egg yolks  
½ cup granulated sugar  
1 tsp vanilla  
1 x 385ml can evaporated milk  
water

Butter a 1L glass mold and spoon maple syrup into it. Beat eggs, egg yolks, and sugar lightly with a fork. Add vanilla, evaporated milk, using the milk can as a measure, add 1 can of water. Beat lightly. Pour into mold. Stand mold in baking pan. Fill with 2 inches of water. Bake at 325 F about 1 ½ hours or until custard is set. When done, a knife inserted into center will come out clean. When thoroughly chilled, unmold to serve.

### ***Steeves Maples Brandy Snaps***

¼ cup molasses  
¼ cup **Steeves Maples Canadian Syrup**  
½ cup butter  
1 cup all purpose flour  
2/3 cup granulated sugar  
1 tsp. ground ginger  
sweetened whipped cream

In a saucepan combine molasses and maple syrup. Heat to boiling, add butter. Stir until melted and well blended. Combine flour, sugar and ginger, gradually blend into syrup mixture. Place teaspoonfuls of dough about 2 inches apart on greased cookie sheet. Bake no more than 6 at a time. Bake at 300 F about 12-15 min. until golden brown. Cool 3 min. Roll each cookie lacy side out around handle of wooden spoon. Return to oven to soften if cookies harden too much before rolling. Cool. Fill with whipped cream. Makes 4 dozen.

### ***Steeves Maples Paradise Pancakes***

1 cup all purpose flour  
 1 cup whole wheat flour  
 3 tsp. baking powder  
 ½ tsp salt  
 1 tsp dried herbs of your choice  
 2 eggs, beaten  
 2 cups milk  
 2 tbsp. **Steeves Maples Canadian Syrup**  
 2 tbsp. butter, melted

Combine flour, baking powder and salt. Blend beaten eggs, milk and syrup. Add egg mixture to dry ingredients, then add melted butter, mix well. Bake pancakes on a hot griddle for about 1 minute on each side. Surround pancakes with cooked sausages, mushrooms and tomatoes. Serve with Steeves Maples Canadian Syrup.

### ***Steeves Maples Pancake & Waffle Topping***

1 cup Raspberry jam  
 1 cup **Steeves Maples Canadian Syrup**

Heat and stir to blend, then serve over pancakes, waffles and etc.