

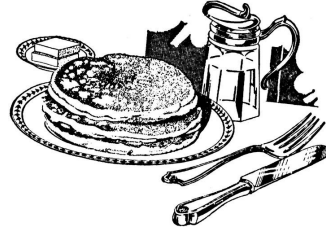
Cut pocket out as one piece. Fold back up behind the front. Fold flaps behind the back and glue.



This is the back  
→

## Taft's Apple Pancake

2 large cooking apples, sliced as for pie  
1 tsp. cinnamon  
1/4 c. butter, melted  
1/4 c. chopped pecans  
1/3 c. sugar  
Pancake Batter



Heat oven to 450 degrees. In a 9-10" skillet, sauté apples in butter over medium heat until tender. Remove skillet from heat and sprinkle with nuts. Pour pancake batter over apples and sprinkle with sugar and cinnamon. Bake 15 minutes or until pancake is puffed and sugar is melted. If oven proof skillet is not available, bake in a 9-10" pie plate.

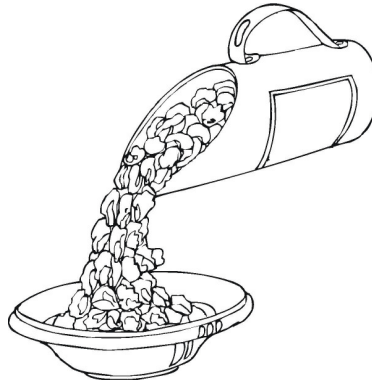
## Jack Wax

Heat Maple Syrup to 230 degrees. While hot, pour on snow or crushed ice and eat, preferably in your fingers. Traditionally, this treat was the feature of the "sugaring off" party held at the sugar house to celebrate the end of the syrup harvest



## Maple Caramel Corn

10 cups popped popcorn  
1 cup pecan halves  
1 cup whole almonds  
1 cup butter  
1/2 cup maple syrup  
2/3 cup brown sugar  
2/3 cup white sugar  
1 tsp vanilla  
1/2 tsp baking soda



Roast nuts in the oven. Combine nuts and popcorn in a large roasting pan, making sure the nuts are evenly distributed.

In a medium-size saucepan, blend the butter, sugars, and maple syrup over medium-high heat. Stir until completely melted. Insert a candy thermometer (stop stirring). Cook until it reaches 280 degrees F. Remove the caramel from the heat, add vanilla and baking soda. Stir rapidly until well blended. Pour over the popcorn and stir until popcorn is coated. BE CAREFUL! This is very hot. After coated, transfer the popcorn to baking sheets. Pat down until it is flat.

Tip: To cool quickly, place the baking sheets in refrigerator. When cool, the candy should break into bite-size pieces.

Store in an airtight container.