

# Sugar on Snow



How do trees survive the winter cold? They can't get up and walk to a warmer spot, and they don't put on coats! Some trees will crack and pop as the water inside their trunks gets too cold and freezes. To handle this icy challenge, some trees slowly remove most of the water from their trunk, so there is less to freeze. Other trees go a sweeter route, and start making sugar!

When the tree's sugar dissolves in the water stored in its trunk, the water's freezing point is lowered. That means the tree's trunk needs to get a lot colder than usual before its water will turn into ice.

Maple trees are famous for the sweet sap they make in winter to keep their water from freezing. Humans drill small holes into some types of maple tree trunks and collect the sap in buckets. The sap is then made into delicious maple syrup! Celebrate winter and the trees that survive it with this sweet and snowy maple recipe.



## Materials

Serves 8:

1 quart pure maple syrup  
1 cup (2 sticks) butter

Serves 4:

4 ounces pure maple syrup  
2 ounces butter

1 tub of packed snow, well-crushed ice, or vanilla ice cream

Large pot  
Candy thermometer  
Serving bowls  
Spoon

## Directions

1. *With an adult's help*, **heat** the syrup and butter in a large pot over medium heat, watching carefully. Turn the heat down if it looks like it might boil over.
2. **Put** the candy thermometer *carefully* in the syrup and butter mixture.
3. **Read** the candy thermometer's results. Once it reaches 234° F, let it cool slightly.
4. **Test** your mixture by dipping a table spoon into the pot, and drizzling some syrup over the snow. If your syrup sits on top of the snow, and clings to a fork like taffy, it is ready!
5. **Scoop** your snow, crushed ice, or ice cream into the serving bowls.
6. **Drizzle** your syrup onto each scoop.
7. **Enjoy** your maple syrup on ice dessert!

