

# SNOW TAFFY RECIPE – A French Canadian Tradition from Maine

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My memère (familiar term for grandmother) used to do this with my mom and her siblings when they were kids and my mom passed on the tradition to me and my brother and sisters. I have many fond memories of being hunkered down in a snow storm and my mom or dad whipping up a batch of this tasty treat. It is a tradition I now share with my son and husband. Give it a try.

To all those living in regions of the US that are having record snow falls and in places where it's rare to even have a snow fall, take advantage of the fun. I will have to live vicariously through all of you from snow starved Southern Maine. Bon appétit! –Nancy

**Making the syrup:** In a sauce pan put:

- One cup of brown sugar,
- Just under a ¼ cup of water, ¼ cup of butter, a dabble of vanilla (½ teaspoon)
- If you have it, put in some maple syrup, ¼ cup.

*Please note, these proportions are approximate, feel free to experiment. The key to success is boiling the syrup just long enough so that it forms taffy when you drip it on the snow.....*

**Where you'll dribble the syrup:** You can use a wide bowl, pan or something that's at least three inches deep. Go out and get some snow, place it in your container of choice and pack it down firmly.

**Making the yummy taffy:** Be patient when boiling the syrup, have faith that it will work. After the syrup has boiled for a few minutes, start testing its consistency on the snow. With a large spoon, pour some on the snow. If it absorbs into the snow as a liquid, it's not ready. Keep boiling and stirring. Repeat the testing until the syrup becomes a soft solid/taffy on the snow, until it's the consistency you like. Don't boil it too long, if you do, it will become too hard. Once it's the right consistency, pour strips of the syrup onto the snow, take a spoon and place it on one end of the strip, roll it up and eat! If you have more syrup than you can eat, roll up extra strips and put them into wax paper and store in your refrigerator. You'll have your own supply of snow taffy to eat when you want!

Compliments of Nancy Drapeau, PRC and Principal of:



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