



Maple Bacon Candy

- 1 1/4 cup maple syrup
- 1 tablespoon real butter
- dash of salt
- 1/2 cup cooked & crumbled, crispy bacon

Place the maple syrup, butter and salt in a heavy duty saucepan over medium heat until it comes to a boil.

Cook until mixture reaches 280 degrees on a candy thermometer. It will have thickened noticeably.

Remove from heat. Working quickly, thoroughly stir in the bacon crumbles and spoon out onto a parchment lined baking sheet or dinner plate.

Spread the candy so that it will be a fairly uniform thickness and let cool.

Cut into squares and store in your refrigerator for a day or two, or freezer for several months.

Makes around 24 one-inch squares. Enjoy!

Be sure to check out my [Naturally Sweet Treats](#) ebook to find more creative candy ideas using only honey or maple syrup sweeteners!