



100% Pure Maple Sugar

What is Maple Sugar?

Maple sugar is a 100% natural alternative sweetener long prized for its unique, rich sweetness.

How do we make Maple Sugar?

Granulated Maple sugar is made by boiling and stirring the pure maple syrup until all the moisture has been removed and the syrup turns into the granular form, making it the perfect all natural sweetener and can be used wherever sugar is required.

Why do customers want Maple Sugar?

- *It is healthier than any other sweetener*
- *It does not require reformulation of recipes compared to maple syrup*
- *It offers a clean label ingredient: pure maple sugar*
- *It is sustainably harvested and produced*
- *It supports family farms*



Item No.	Product Name	Pack Size	UPC No.
30-MS6	6oz. Maple Sugar Shaker	12/6oz.	736211869012
30-MS12	12oz. Bag Maple Sugar	12/12oz.	736211869111

What are some ideas on using the sugar?

- ~ Sprinkle it on your buttered toast.
- ~ Use it to sweeten your coffee or tea.
- ~ Put on sweet potatoes or baked squash.
- ~ Put it in your sausage & jerky recipes.
- ~ Put it in your oatmeal.
- ~ Sprinkle over fresh popcorn.
- ~ Put it on grilled salmon.
- ~ Mix with regular table mustard

Using a natural sugar like maple sugar adds a wholesome taste to any sweet bakery recipe. Add it to your own cookie, cake, and muffin recipe or enjoy a maple buttercream frosting for that special cake.



Quality—Taste—Tradition—Since 1998

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