



maple sugar cookies;

1. (may-puhl shoo-gahr kook-eez) *noun*. Traditional sugar cookies with maple syrup as sweetener, topped with maple icing.
2. Produces 8 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 300.

Ingredients;

Cookies

- $\frac{1}{2}$ c. butter, room temperature
- $\frac{1}{2}$ c. shortening
- $1\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. brown sugar
- $\frac{1}{4}$ c. maple syrup
- 1 tsp. cream of tartar
- 1 tsp. baking soda
- $\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. vanilla

2 eggs

2 c. flour

Maple Icing

2 c. powdered sugar

1 Tbsp. butter, melted

3 Tbsp. maple syrup

Instructions;

Cookies

1. In a large bowl, beat together butter and shortening. Then add the rest of cookie ingredients excluding the vanilla, eggs, and flour and beat together until combined.
2. Add in the eggs and vanilla and mix until combined. Add in the flour slowly until it all comes together.
3. Shape into $1\frac{1}{2}$ " balls and place on a lined baking sheet. Bake 12-14 minutes or until edges are very lightly browned.

Icing

4. While cookies are cooling, stir together all icing ingredients. If too runny, add a little more powdered sugar, and if too thick, then add more maple syrup.