



Maple Sugar Cookies

Recipe by Scott St. Mary, CedarBrook Maple Confections



½ c. (1 stick) unsalted butter, softened	1 tsp. of vanilla extract
1 c. granulated NYS maple sugar	1 large egg
2 c. all purpose flour	½ tsp. baking soda
½ c. + 1 tbsp. maple syrup (very dark/strong flavor is preferred)	
½ tsp. salt	

Cream butter and granulated maple sugar together until light and fluffy. Add vanilla extract and egg, mix well. Add maple syrup, mix well. In separate bowl, sift together flour, baking soda and salt. Slowly add flour mixture to butter mixture and stir just until blended. Cover with plastic wrap, chill for 30 minutes. Preheat oven to 350°F. Drop 1” spoonfuls of cookie dough onto parchment paper-lined cookie sheets. Bake 10-12 minutes or until lightly browned on the edges.