

# Maple Cookies

"Rich and golden with a rich maple flavor."

## Ingredients

1 cup butter, softened  
1 cup packed brown sugar  
1 egg  
1 cup real maple syrup  
1/2 teaspoon vanilla extract  
2 t. maple extract  
2 teaspoons baking soda  
1/2 teaspoon salt  
4 cups all-purpose flour  
1/3 cup granulated sugar for decoration



## Directions

### Day #1

In a large bowl, cream the butter and brown sugar.

Add the egg, syrup and vanilla.

Mix until well blended.

In separate bowl, sift together the flour, salt and baking soda.

Stir flour into egg mixture until well blended.

### Day #2

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Shape into 1 inch balls and roll in sugar. Place on cookie sheets about 2 inches apart and flatten slightly.

Bake 8 to 10 minutes in the preheated oven. Let cool on wire rack.