



Golden Maple Syrup Cookies

Start celebrating spring with some fresh golden maple syrup cookies

6 ounces unsalted butter, room temperature
6 Tablespoons pure maple syrup
6 Tablespoons granulated sugar, divided
1-1/2 cups and 2 Tablespoons all-purpose flour
2 Tablespoons cornstarch
1/4 teaspoon salt

Topping: pure maple syrup as desired

1. Preheat oven to 350 degrees F. Line two baking pans with parchment paper.
2. In a mixing bowl of a stand mixer with the paddle attachment, cream together butter, maple syrup and 1/4 cup sugar until light and fluffy.
3. In a large bowl, whisk together flour, cornstarch, and salt until fully combined. Add flour mixture all at once to the butter mixture and mix on low speed until just incorporated. Turn the dough out onto a sheet of plastic wrap. Press dough into a disk; wrap it up; refrigerate for hour or ready to use.

4. If dough is chilled, let soften slightly. Roll out the dough to 1/8 inch thick between two slightly floured parchment pieces of paper. Using a maple leaf cookie cutter, cut out cookies; place 1/2 inch apart on the prepared pans. Press together and reroll the dough scraps to cut out additional cookies.
5. Sprinkle cookies with a light layer of the remaining sugar. Bake until the edges of the cookies are golden brown, about 15 minutes.
6. Remove cookies from oven; lightly brush hot cookies with maple syrup. Cool on pan about 5 minutes; remove to cooling rack to cool.

Yield: about 2 dozen cookies using a small maple leaf cookie cutter

Recipe Inspired by: Gesine Bullock-Prado. For original *Maple Shortbread Cookie* recipe see:

<https://www.accessonline.com/articles/baked-vermonts-gesine-prado-shares-recipes-mac-cheese-gingerbread-more>

About the Recipe: Did you know that before those first flowers appear or even buds form on trees, the first sign of spring is the sap running from those sugar maple trees? The brown edged melt-in-your-mouth cookies with their sweet smell of maple and crisp butter texture will welcome spring into your house. If you like lots of cookies, double the recipe.