

MAPLE SUGAR COOKIES

Makes 24 cookies

INGREDIENTS

- 2 1/4 cups All Purpose Flour
- 1/2 tsp Baking Powder
- 3/4 cup Sugar
- 1/4 tsp Salt
- 3/4 cup Unsalted Butter softened
- 1 Egg
- 2 tsp Maple Extract

INSTRUCTIONS

1. Mix together flour, baking powder and salt & set aside.
2. In a separate bowl beat together butter and sugar until smooth and creamy and then add in the egg and maple extract.
3. Slowly add in the dry ingredients until dough is formed. If the dough is too soft and sticky you can add more flour to achieve the consistency needed

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MAPLE SUGAR COOKIES CONTINUED

INSTRUCTIONS CONTINUED

4. Roll dough out onto parchment paper (approx 1/4 inch thick) and then place onto a baking sheet and put in the refrigerator for approximately one hour.
5. Preheat oven to 350. Once the dough is properly chilled, use a cookie cutter to cut your preferred shapes. Reroll the leftover dough and continue cutting shapes until all dough is used up.
6. Place cookie shapes onto a baking sheet lined with parchment paper and bake for 10-12 minutes or until the edges are lightly browned.
7. Allow cookies to completely cool before decorating.

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