

MAPLE COOKIES

Ingredients

Cookie

2 cups of butter, softened
¾ cup of brown sugar
1 cup of maple syrup Grade B¹
1½ teaspoon of salt
2 teaspoons of vanilla extract
1 egg
4 cups of all-purpose flour
2 teaspoon of baking soda

Icing

6 tablespoons of butter, softened
1 teaspoon of vanilla extract
1 pinch of salt
½ cup of maple syrup Grade B¹
3 cups of powdered sugar

Biscuit: Mix le butter, la cassonnade, le sirop, le sel, la vanille et l'egg. Sift the flour avec la bicarbonate de sodium et Incorporate à this mixture. Réfrigérer la pâte pendant at least an hour. La déposer par cuillerées sur une plaque ou la rouler et utiliser un emporte-pièce. Cook in an oven preheated to 300° F. pendant 11-12 mn.

Glaçage: Mix les Ingrédients liquides et Add le sucre. Glacer les biscuits refroidis ou en utiliser deux pour faire des sandwiches. Pour faire 9 douzaines de biscuits.

ACTIVITIES

1. What shapes can you use to cut the cookies? What other items can be used as cookie cutters if you don't have any pre-made ones?
2. Imagine several ways of serving these cookies.
3. What can you substitute for the butter in this recipe?
4. Search on line for cookie recipes and imagine how to adapt them with maple.
5. Why is it important to preheat the oven?

Notes

¹ Industrial maple syrup (Grade 3) is not available in Québec. In the U.S., Grade B can be ordered on line.