



SOFT MAPLE SUGAR COOKIES

YIELDS: 20 COOKIES

PREP TIME: 0 HOURS 30 MINS

TOTAL TIME: 0 HOURS 12-14 MINS

INGREDIENTS

- ½ c. Butter, Softened
- ½ c. Shortening
- 1 ½ c. Granulated Sugar
- ¼ c. Brown Sugar, Packed
- ¼ c. Holoubek Farms Maple Syrup
- 1 tsp. Baking Soda
- 1 tsp. Cream of Tartar
- 1/8 tsp. Salt
- 3 Egg Yolks
- ½ tsp. Vanilla
- 1 ¾ c. All-Purpose Flour

MAPLE ICING

- ¼ c. Heavy Cream or Milk
- ¼ c. Butter, Melted
- 3 tbps. Holoubek Farms Maple Syrup
- 2 ¼ c. Powdered Sugar

DIRECTIONS

1. Preheat oven to 300 degrees.
2. In a large bowl beat butter and shortening with a mixer on medium for 30 seconds. Add the next 6 ingredients (through the salt). Beat on medium for

2 minutes, scraping bowl as needed. Beat in egg yolks and vanilla. Beat in flour.

3. Shape dough into 1 1/2 inch balls. Place 3 inches apart on an ungreased cookie sheet. Bake 12 to 14 minutes or until edges are lightly browned (tops will still look slightly soft).
4. Cool on cookie sheet for 2 minutes. Remove; cool on a wire rack. Centers will dip as cookies cool. Drizzle with maple icing.

MAPLE ICING

5. Stir together 1/4 cup heavy cream or milk with 1/4 cup melted butter and 3 tablespoons of pure maple syrup. Whisk in 2 1/4 cups powdered sugar to make icing of drizzling consistency.

Enjoy!