

Maple Leaf Cookies

INGREDIENTS:

580 g butter
100 g maple sugar
100 ml maple syrup
590 g AP flour

Cream butter and sugar until light and fluffy.

Add maple syrup and mix until just combined.

Add flour and mix until completely incorporated.

Chill dough before use.

Roll to 4mm on sheeter and cut with maple leaf shaped cutter.

Bake at 165°C (330°F) for 8 – 10 min, or until edges turn golden.