

Maple Sugar Cookies



(Prepare dough in advance)

INGREDIENTS

3 cups flour

1 tsp. salt

2 sticks butter, softened

2 cups sugar

3 eggs

1 tsp. baking soda

1 tsp. pure maple extract

Frosting and edible food color spray (optional)

DIRECTIONS

Combine flour and salt in a small bowl and set aside. Place butter in the bowl of an electric mixer and beat well until creamy. Add sugar and continue mixing on medium speed until light and

fluffy. Incorporate eggs one at a time, beating well after each addition. Measure in the baking soda then add the flour and salt mixture, ending with the maple extract. Mix until well blended. Cover dough and place in refrigerator for 3 to 4 hours.

Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside. Remove cookie dough from fridge and roll out onto a lightly floured surface. Carve out different leaf shapes using a knife or cookie cutters. Place on prepared sheet and bake for 8 to 10 minutes.

When cookies are done, remove from oven and transfer to a wire rack to cool completely.

Decorate as desired or pipe frosting on cookies to create veins, allow to dry, then cover with an edible food color spray.