

Cleo Coyle's Maple Cookies 2 Ways

Photos and text copyright © 2011
by Alice Alfonsi who writes *The
Coffeehouse Mysteries* as Cleo Coyle
with her husband, Marc Cerasini

Recipe adapted from The Vermont
Maple Festival *Maple Cookbook*

Makes about 2 dozen cookies

For cookies

½ cup (8 tablespoons) butter
½ cup light brown sugar
½ cup maple syrup (*the real stuff, not "pancake syrup"*)
1 large egg
1 teaspoon pure vanilla extract
2 cups flour
¼ teaspoon salt
1 teaspoon baking soda

For (1) Sugar-dusting

1/3 cup white, granulated sugar

Or (2) Quick maple glaze

¼ cup maple syrup

Step 1 - Make the dough: Using an electric mixer, cream the butter and light brown sugar. When well blended, add the maple syrup, lightly beaten egg, and vanilla, and mix until well blended. Lightly sift the dry ingredients (flour, salt, and baking soda) into the bowl and mix until a dough forms. Do not over mix or you will create gluten and your cookies may be tough instead of tender. Chill for about 30 minutes.

Step 2 - Prep oven and pan: Preheat oven to 350° F. Line a baking sheet with parchment paper.



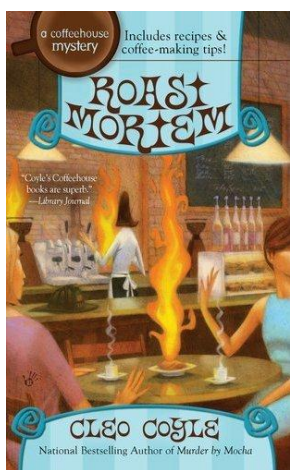
Step 3 - Roll and bake: Roll the dough into balls of about 1-inch in diameter. If you want to maple-glaze some or all of your cookies then simply place the dough balls onto your prepared baking sheet, leaving room for spreading. If you want sugar-coated cookies, then drop each dough ball into a shallow bowl of granulated sugar (about 1/3 cup) and lightly coat before placing on the sheet. Bake for 10 to 12 minutes.



Step 4 - Quick maple glaze: For those cookies you'd like to glaze with maple, work with the cookies while they're still warm. Dip a pastry or silicone brush into a bit of maple syrup. Brush the tops of the cookies with the syrup. This will really kick up the maple flavor.

Traditional maple glaze: For another maple glaze recipe, one that will harden into a more traditional glaze, you can download a free PDF of my **Healthier Oatmeal Cookies with Maple Glaze**. Click the link below or paste it into your Internet browser:

http://coffeehousemystery.com/userfiles/file/CleoCoyle_OatmealCookies.pdf



*Eat with Joy! ~ Cleo Coyle,
author of the Coffeehouse Mysteries*

To get more of my recipes, win free coffee, or learn about the books in my **Coffeehouse Mystery** series, visit my website: www.CoffeehouseMystery.com

Roast Mortem
A Favorite Book of the Year
~ Bookreporter.com
Includes Firehouse Recipes!

Murder by Mocha
Now a National Bestseller
4 Year-End Best Lists
Includes Chocolate Recipes!

