

Linda Vater's Traditional Maple Cookies



Ingredients:

- 3 Cups All Purpose Flour
- 1/2 Teaspoon Salt
- 8 ounces (2 sticks) unsalted butter
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1 large egg yolk
- 3/4 cup pure maple syrup (preferably grade A)
- Vegetable oil cooking spray
- 1/3 cup sanding sugar
- Turkey or maple leaf cookie cutters

Directions:

1. Sift flour and salt into a medium sized bowl. Beat butter and granulated and brown sugars with a mixer on medium-high speed until pale and creamy (about 3 minutes). Reduce speed to medium low, and add egg yolk, then 1/2 cup maple syrup. Add flour mixture, and beat until incorporated. Shape into 2 disks, wrap each in plastic, and refrigerate for at least 2 hours.
2. Preheat oven to 325 degrees. Roll out 2 disk of dough to 1/4-inch thickness on a sheet of lightly floured parchment. Place on baking sheet and freeze until firm (about 25 minutes).
3. Coat baking sheets with cooking spray, line with parchment paper, and coat parchment paper. Cut out cookies from frozen dough and space your shapes 1 inch apart on sheets. Freeze until firm, about 15 minutes.
4. Bake cookies until edges begin to turn golden (14 to 16 minutes). Transfer to baking rack to cool. Brush cookies with 2 tablespoons of maple syrup, sprinkle with sanding sugar. Repeat with remaining dough and enjoy!

This recipe is a twist on a favorite from Martha Stewart!