



MAPLE *sugar cookies*

Prep Time: 30 minutes

Cook Time: 14 minutes

Servings: 15-18 3" cookies
depends on thickness

Ingredients:

- 1/2 cup granulated sugar
- 1/2 cup maple butter
- 1 cup unsalted butter softened
- 1 tsp vanilla bean paste*
- 1 egg
- 1/2 tsp salt
- 1/8 tsp cream of tartar
- 1 tsp cornstarch
- 3 cups all-purpose flour

Browned Butter Instructions:

1. Melt the unsalted butter in a saucepan over medium heat. Stir occasionally using a whisk or spoon. After the butter melts it will start to foam, continue cooking and stirring until you notice a nutty aroma. You will start to notice the butter turning a golden brown color with specks settled on the bottom. Remove from heat and let cool.
2. Once the butter is cool, refrigerate for about 15 minutes depending on the temperature. The recipe works best if the butter is softened, **not** liquid.

Cookie Instructions:

1. Combine flour, cornstarch, and cream of tartar in a bowl.
2. In a separate mixing bowl, add the browned butter, sugar, salt, and maple butter. Mix on medium speed with paddle attachment until creamy.
3. Add the egg and vanilla bean paste. Mix until just incorporated.
4. Slowly add the dry ingredients into the mixing bowl in increments of three. Mix until the dough is pulling away from the sides of the bowl. Dough should be soft, not crumbly or sticky.
5. Remove from bowl. Knead the dough into a ball and place on a sheet of parchment or silicone mat. Place another sheet on top of the dough. This allows you to roll the dough without having the dough stick to your rolling pin. Evenly roll dough. Place in the refrigerator for two hours to chill.
6. Preheat oven to 300° F. Place your dough on an even surface. Cut out desired shapes and place on parchment/silicone lined baking sheet about 4" apart. Do not overcrowd your pan or it will cause spreading. Bake for 10-14 minutes depending on your shapes and sizes. Cookies are baked when they are no longer shiny on top. Remove from oven. Place on cooling rack for 10 minutes. Enjoy!

Alternative flavor options:

- Add 1/2 cup chopped chocolate or mini chocolate chips of your choice to make a delicious chocolate chip sugar cookie.
- Add 1/2 chopped toasted pecans to achieve the perfect maple pecan flavor.

Have fun with new flavors! Experiment with different ingredients and measurements and find your signature cookie flavor! This is a wonderful nutty butter base to work with for so many sweet possibilities!

Notes:

- *Can be substituted with vanilla extract or maple flavoring if you'd like to enhance the maple flavor.
- I order the Shady Maple Farms maple butter from Amazon but your local grocery store may have it in stock. If your maple butter separates, gently stir it.
- I recommend sifting or stirring/fluffing flour. Packed flour can result in dry dough due to excess flour.
- Browned butter can be stored for up to two weeks in the refrigerator.
- Using a rolling pin with guides allows for evenly rolled dough. (I personally prefer 5/16 by The Cookie Countess.)
- If decorating the sugar cookies, allow them to cool completely to avoid any butter bleeds into the royal icing.
- Place in freezer for 20 minutes before baking to lessen spread. Be sure to layer with parchment or silicone so your cookies don't freeze together.
- Top this cookie with a yummy royal icing or buttercream frosting!