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Maple Sparkle Cookies

From Martha Stewart Living

Ingredients:

3 cups flour
1/2 tsp. salt
1 cup of butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg yolk
3/4 cup maple syrup
1/3 cup sanding sugar

Directions:

~Sift flour and salt into medium bowl.
~Beat butter and sugars until pale and creamy. Add yolk and 1/2 cup maple syrup, beating well.
~Add flour mixture and beat until just incorporated.
~Shape into 2 disks and refrigerate 2 hours (up to 2 days).
~Preheat oven to 325°F.
~Roll out dough and cut with maple leaf cookie cutter. Bake 14-16 minutes until edges are golden brown.
~Cool 5 minutes. Brush tops with maple syrup and sprinkle with sanding sugar. Cool completely.



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