

## COOKIES AND BARS

### Maple Cookies

Pat Seago, Seago Family Sugar Bush, Mason

1 egg	3/4 c. shortening
1 c. maple syrup	1/4 c. water
1 t. vanilla	3 c. oatmeal
1 c. all-purpose flour	1 t. salt
1/2 t. baking soda	1 c. trail mix

Preheat oven to 350F. Beat together egg, shortening, maple syrup, water, vanilla until creamy. Add remaining ingredients. Mix well. Drop by the teaspoonful on a greased cookie sheet. Bake 12-15 min.

### \* Frosted Maple Bars

Shirley Stockwell, S&S Sugar Bush, Ellsworth

3/4 c. sugar	1/2 c. shortening
1 c. maple syrup	1 t. vanilla
2 eggs	2 c. oatmeal
1 c. flour	1/2 c. flaked coconut
1 t. baking powder	1/2 t. salt

Cream sugar and shortening until light and fluffy. Add syrup, vanilla, eggs; beat until well blended. Combine oatmeal, flour, coconut, baking powder, salt; stir well. Add to creamed mixture, stirring just until dry ingredients are moistened. Pour batter in 9"x13" greased pan. Bake at 350F 30 min. Frost with maple frosting.

Maple Frosting: Cream 1/4 c. softened butter. Gradually add 2 c. powdered sugar. Stir in enough maple syrup until it reaches spreading consistency. Add 1/4 t. vanilla. Spread on cooled bars. If desired, sprinkle with a few coarsely chopped nuts.

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### \* Maple Leaf Cutouts

Diane Christians, Christians Meridian Maple, Wausau

1 c. butter <u>or</u> margarine	2/3 c. sugar
1/2 c. maple syrup	1/3 c. milk
3-1/2 c. all-purpose flour	1/2 t. baking soda
1/2 t. ground ginger	Maple Glaze (optional)

In med. saucepan, combine butter or margarine, sugar, maple syrup; bring to boiling. Remove from heat; cool to room temperature. Stir in milk. In a mixing bowl, stir together flour, baking soda, ginger. Stir in cooled syrup mixture. Divide dough in half; wrap in waxed paper or clear plastic wrap. Chill in the refrigerator for at least 2 hours. On a lightly floured surface, roll the dough, half at a time, to 3/16" to 1/4" thickness. Cut with a maple leaf shaped cookie cutter. Place onto an ungreased cookie sheet. Bake in a 375F oven for 8-10 min., or until golden. Transfer to a wire rack over waxed paper. Meanwhile, if desired, prepare Maple Glaze; immediately brush surface of cookies with glaze. Cool thoroughly.

Maple Glaze: In a bowl, combine 1/2 c. sifted powdered sugar and 3 T. maple syrup to make a thin glaze.

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1 c.  
Double Glaze Recipe

### Maple No-Bake Cookies

A Vermont favorite.

Boil 2-1/2 c. maple syrup with 1/4 lb. margarine or butter to the soft ball stage. In a lg. bowl, combine and mix with 3 c. oatmeal, 1 c. coconut and 1 c. chopped nuts. Pour syrup over mixture; blend well. Drop on waxed paper by teaspoonful. Cool.

When baking cookies, add 1 T. maple syrup to your batch. This keeps your cookies moist, plus adds a light maple flavor. Good in any batter. Only problem is keeping the cookies around long enough to see how long they will stay moist.

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### Maple Cranberry Oatmeal Cookies

1/2 c. (1 stick) butter, at room temperature  
1 c. maple syrup  
2 eggs  
1 t. vanilla  
2 c. flour  
1 T. toasted wheat germ (optional)  
1 t. baking soda  
1 t. cinnamon  
1/2 t. salt  
3 c. uncooked oats  
1 c. dried cranberries

Beat butter and maple syrup until well combined. Beat in eggs and vanilla. In a separate bowl, mix flour, wheat germ (if desired), baking soda, cinnamon and salt. Stir flour mixture into butter mixture until well combined. Stir in oats and dried cranberries. Drop by heaping T. onto ungreased baking sheets. Bake 10-11 min. at 350F.

### \* Maple Peanut Butter Cookies

1/2 c. peanut butter	1/2 c. softened shortening
1/2 c. light brown sugar	1/2 c. maple syrup
1 egg	2 c. unsifted flour
1/2 t. baking soda	1/2 t. baking powder
1/2 t. salt	

Blend well together the peanut butter, shortening; beat in brown sugar, maple syrup. Add egg; beat well. Sift flour, baking soda, baking powder, salt. Add to first mixture, beating thoroughly. Turn out on floured board; divide in half. Shape each half into a roll about 2" in diameter. Wrap well in waxed paper; chill overnight. Cut in slices about 1/4" thick; place on ungreased baking sheet. Bake in 350F oven for about 12 minutes, or until golden brown.

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### The Queen's Maple Krisps

Sara Steig, 1990-91 WI Maple Queen, Pigeon Falls

1/2 c. white sugar	3/4 c. maple syrup
1/2 c. butter	1/4 c. cooking oil
1 egg	1/2 t. vanilla
1/2 t. salt	1/2 t. cream of tartar
1/4 t. baking soda	1/2 c. oatmeal
1/2 c. Rice Krispies	1/2 c. walnuts
2 c. flour	

Mix and chill for easier handling. Make into balls, press with fork or flatten with a glass dipped in sugar. Bake at 350F 6-8 minutes.

### Maple Criss-Cross Cookies

Sheila Dagostino, Iron Acres Sugar Bush, Florence

1 c. sifted flour	1/2 c. cornstarch
1/2 c. powdered sugar	1 c. softened butter
1/4 c. maple syrup	

Sift flour, cornstarch, sugar into mixing bowl. Blend in butter, maple syrup until a soft dough is formed. Chill about 1 hr. Shape into balls 1" in diameter; place on ungreased cookie sheet, about 3" apart. Flatten balls with fork tines dipped in flour, in criss-cross fashion. Bake at 300F 20 min., or until golden brown.

Age is not important unless you're a cheese.

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## Maple Walnut Squares

### For the crust:

- 1-1/2 cups all-purpose flour
- 1/4 cup brown sugar
- 1/2 cup butter or margarine

### For the filling:

- 2/3 cup brown sugar, packed
- 1 cup maple syrup
- 2 large eggs, slightly beaten
- 1/2 teaspoon vanilla
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1 cup chopped walnuts

To make the crust: Preheat oven to 350 F. Grease a 9 x 13 x 2-inch baking pan. Combine flour and sugar, cut in butter until crumbly. Press into bottom of prepared pan. Bake 15 minutes; let cool.

To make the filling: Combine brown sugar and maple syrup in small saucepan, simmer 5 minutes. Beat eggs in a mixing bowl; slowly pour syrup over beaten eggs, stirring constantly. Stir in vanilla, flour and salt. Pour over baked crust. Sprinkle walnuts over top. Bake in a 350 oven for 20 to 25 minutes. Cool in pan on a wire rack, cut in 1-3/4" squares.

**Note:** Posted by Phyllis, CA to the now-defunct Holiday Cookie Club at Epicurious.com. Phyllis added: "I have also won blue ribbon at county fair. They are great. Enjoy!"

Servings: 30

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