

Since


HOWLES
MAPLE FARM

1930



Maple Spice Cookies

Ingredients

- 1 Cup vegetable shortening
- 4 Cups Flour
- 1 Cup Brown Sugar
- 2.25 tsp. Baking Soda
- 1/2 Cup Granulated Sugar
- 2 tsp. Ground Ginger
- 1/2 Cup Dark Maple Syrup
- 1 1/2 tsp Cinnamon
- 2 Eggs
- 1/4 tsp. Salt

Directions

1. Preheat oven 350-7. Grease baking sheet. Cream shortening, brown sugar, & granulated sugar in large bowl until fluffy. Beat syrup & eggs, one at a time.
2. Combine flour, baking soda, ginger, cinnamon, & salt in medium bowl. Add flour mixture to shortening mixture, a little at a time, & mix until well blended.
3. Sprinkle granulated sugar on waxpaper. Roll dough into 1.5" balls and dip tops in sugar. Place 2" apart on baking sheet.
4. Bake 12-13 min., or until golden brown & center is set, don't overbake. Cool 1 min then transfer to wire rack.