



MAPLE SYRUP COOKIES

Makes about 60 cookies – Easy

220g butter
120g sugar
120ml maple syrup
1 egg yolk
½ tsp salt
360g flour

For the icing:

icing sugar
maple syrup

1. Cut the butter into cubes and put into a bowl with the sugar. Beat until creamy.
2. Add the maple syrup, egg yolk and sugar and beat until fully incorporated.
3. Gradually add the flour and work into a smooth dough.
4. Divide the dough into four parts. Flatten each part into a disk, wrap in cling film and refrigerate for 2 hours.
5. After 2 hours, preheat the oven to 170°C fan.
6. Dust your work surface with flour and thinly roll out one dough disk.
7. Cut out cookies using leaf-shaped cookie cutters and place them onto a baking tray lined with baking paper.
8. Bake the cookies for 12 minutes, until golden around the edges. Transfer onto a wire rack to cool.
9. Once the cookies are cool, prepare the icing by mixing icing sugar with a bit of maple syrup until it has a thick and not too runny texture.
10. Spread a bit of icing onto each cookie and leave to set for a couple of hours before serving.