



Michele's



MAPLE COOKIES

Serving:

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1 egg
- 1 cup real Michele Maple Crème Syrup
- 1 teaspoon vanilla extract
- 2 teaspoons baking sod
- 1/2 teaspoon salt
- 4 cups all-purpose flour
- 1/3 cup granulated sugar for decoration

Direction:

Preheat oven to 350 degrees F (175 degrees C).
Grease cookie sheets.
In a large bowl, cream the butter and brown sugar.
Add the egg, maple crème syrup and vanilla. Mix until well blended. Sift together the flour, salt and baking soda. Stir into mixture