

MAPLE LEAF COOKIES



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Soft on the inside and slightly crispy on the outside, these delectable cookies have just the right touch of maple syrup...perfect for your Canada Day celebrations!

Ingredients

For the dough:

- 1 cup (250 mL) butter, softened
- ½ cup (125 mL) brown sugar, light or dark
- ½ cup (125 mL) maple syrup
- 1 egg
- 3 cups (750 mL) all-purpose flour + ¾ cup-(180 mL) extra for rolling
- 1 ½ tsp (7.5 mL) baking powder
- ½ tsp (2.5 mL) salt

For the glaze:

- 1 ½ cup (375 mL) icing sugar
- 5 tbsp (75 mL) maple syrup

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Preparation

1. Preheat your oven to 350°F (180°C).
2. Line a baking sheet with parchment paper and set aside.
3. Using a stand mixer or a hand mixer, cream the brown sugar and softened butter together until light and fluffy.
4. Add the maple syrup and continue to blend until fully incorporated.
5. Add the egg and mix well.
6. In a separate bowl, combine the all-purpose flour, baking powder, and salt. Gradually add to the creamed mixture. Mix well.
7. Generously flour your work surface and drop half of the cookie dough onto it.
8. Using a rolling pin, roll out the dough to about ¼-inch thick.
9. Cut into shapes using a maple leaf cookie cutter (or other desired shapes).
10. Repeat for the remaining dough, adding more flour to the work surface as needed.
11. Bake for eight to nine minutes, being careful not to overbake! Cookies are done when the bottoms are slightly golden.
12. While the cookies are cooling, make the glaze by combining the icing sugar and maple syrup. Pour the glaze into a piping bag and drizzle over the cooled cookies. **Tip:** If you don't have a piping bag, you can use a Ziplock bag instead. Cut a small hole at the tip and drizzle in a zig zag motion.

Yield: About 52 medium-sized maple leaf cookies.