

MAPLE SPICE COOKIES

1 cup vegetable shortening
1 cup firmly packed brown sugar
½ cup granulated sugar
½ cup maple syrup (preferably dark)
2 eggs
4 cups unbleached or all-purpose flour
2 ¼ teaspoons baking soda
2 teaspoons ground ginger
1 ½ teaspoons ground cinnamon
¼ teaspoon salt
Granulated sugar

Cream shortening, brown sugar, and granulated sugar in a large bowl until fluffy. Beat in the maple syrup and eggs, one at a time.

Combine flour, baking soda, ginger, cinnamon, and salt in a medium sized bowl. Add the flour mixture to the shortening mixture, a little at a time, and mix until well blended. The dough will be sticky.

Sprinkle granulated sugar onto a sheet of wax paper. Roll the dough into 1 ½-inch balls and dip the tops into the sugar. Place the balls 2 inches apart on greased baking sheets.

Bake in preheated 350 degree F. oven on middle rack for 12 to 13 minutes, or until light golden brown and the centre is set; do not overbake. Let cool on baking sheet for 1 minute. Transfer to wire rack to cool completely. Freezes well.
Yield 4 dozen cookies.

Source: Maple Syrup Cookbook, Ken Haedrich