



Maple Snickerdoodles

Ingredients

2 3/4 cup all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup unsalted butter
1 1/2 cups maple sugar
2 large eggs
1 teaspoon pure vanilla

Coating:

1/3 cup maple sugar
2 teaspoons ground cinnamon



Directions

Mix together flour, salt and baking powder in large bowl.
Use an electric mixer or hand mixer to blend butter and 1 1/2 cups maple sugar until smooth.
Add in eggs and vanilla.
Add flour mixture to wet ingredients and beat until smooth dough is formed.
Preheat oven to 400.
For coating, mix 1/3 cup maple sugar and cinnamon.
Form 1 inch balls of dough and roll in coating.
Space 2 inches apart on cookie sheets and flatten cookies to 1/2 inch thick with bottom of glass.
Bake 8-10 minutes or until edges are a light golden brown.
Cool on wire racks.

Makes 3-4 dozen

Taken from Vermont Maple Sugar Makers Association (VMSMA) Website