



SWEET LIKE MAPLE SHORTBREAD COOKIES

Serving Size: Makes about 2 dozen cookies

INGREDIENTS

3 sticks butter, softened
2 Tbsp maple syrup
½ cup granulated sugar
½ cup brown sugar
½ tsp LorAnn Oils Vanilla Extract
¾ tsp LorAnn Oils Super-Strength Maple flavor
3 ½ cups flour
½ tsp salt

INSTRUCTIONS

1. Preheat the oven to 350° F.
2. In a stand mixer bowl fitted with a paddle attachment, mix butter and maple syrup until light and fluffy. Add sugar and brown sugar. Mix for 2 minutes. Add LorAnn Oils Vanilla Extract and LorAnn Oils Maple Flavor and mix until combined.
3. In a separate bowl, sift together flour and salt, then add to butter mixture. Mix on low until dough comes together.
4. Gather dough into a ball on a lightly floured surface and flatten into a disk. Cover with plastic wrap and chill 30–60 minutes, or until firm.
5. Roll dough between two sheets of parchment paper to a thickness of ⅜-inch and cut into individual cookies using a 2- or 3-inch cookie cutter.



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INSTRUCTIONS (Cont.)

6. Place cookies on an ungreased baking sheet, about two inches apart. Bake for 13–15 minutes, or until the edges are golden.
7. Remove from oven and cool on baking sheet for 5 minutes. Transfer cookies to a rack to cool completely.

