

Ultimate Maple Snickerdoodles

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Rated: ★★★★★

Submitted By: Linda Carroll

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 35 Minutes

Servings: 36

"These have been voted the number 1 cookie that I bake (and I bake a lot!) and are loved by all who eat them. They are chewy mapley good!"

INGREDIENTS:

2 cups all-purpose flour	1 cup white sugar
1 1/2 teaspoons baking powder	3 tablespoons real maple syrup
1/4 teaspoon baking soda	1 egg
1 1/2 teaspoons ground cinnamon	1/2 cup white sugar
1/2 cup margarine, softened	1/4 cup maple sugar

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Stir together the flour, baking powder, baking soda, and cinnamon. Set aside.
2. In a large bowl, cream together the margarine and 1 cup of white sugar until light and fluffy. Beat in the egg and maple syrup. Gradually blend in the dry ingredients until just mixed. In a small dish, mix together the remaining 1/2 cup white sugar and the maple sugar. Roll dough into 1 inch balls, and roll the balls in the sugar mixture. Place cookies 2 inches apart on ungreased cookie sheets.
3. Bake 8 to 10 minutes in the preheated oven. Cookies will be crackly on top and look wet in the middle. Remove from cookie sheets to cool on wire racks.

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Save Time on Dinner

Makes planning easy.
-- Angela Sackett



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