



# Old Fashioned Sugar Cookies with Maple Frosting

## Ingredients

|                      |                                       |
|----------------------|---------------------------------------|
| 2 cups sugar         | ½ cup butter                          |
| 1 cup shortening     | 1 cup brown sugar                     |
| 3 eggs               | ¼ cup milk                            |
| 1 cup buttermilk     | 2 tbsp. maple syrup (the real stuff!) |
| 1 tsp. vanilla       | About 2 cups powdered sugar           |
| 4 ½ cups flour       |                                       |
| 1 tsp. baking soda   |                                       |
| 1 tsp. baking powder |                                       |

## Directions

1. Preheat oven to 375°F
2. Mix sugar, shortening and eggs until creamy.
3. Add vanilla and buttermilk and mix until smooth.
4. In a separate bowl, mix together flour, baking soda and baking powder, then add to buttermilk mixture and beat until smooth.
5. Using a one-tablespoon cookie scoop, place cookie scoops on parchment-lined baking sheets.
6. Bake for 10-12 minutes at 375°F. It's important not to overbake them, as they can quickly go from soft and chewy to crunchy and dried out. If the bottoms of the cookies have started to brown, you've probably cooked them too long.
7. After removing from oven let cookies cool on baking sheet for a couple of minutes, then transfer to cooling rack. Cool completely before frosting.
8. To make the frosting, heat butter until melted, then stir in brown sugar.
9. Heat to boiling then reduce heat to med/low and continue to boil for 2 minutes, stirring constantly.
10. Stir in milk and maple syrup, and heat to boiling again, stirring constantly. Remove from heat immediately. Set aside and cool to lukewarm. Do not let the mixture cool completely, or your frosting won't be as smooth.
11. Once cooled to lukewarm, gradually add powdered sugar whisking after each addition. Add just enough so that the frosting is a spreadable consistency and immediately frost the cooled cookies. If the frosting starts to dry out and get a little bit too thick, add one teaspoon of milk at a time, mixing after each addition until the frosting returns to the desired consistency.