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## Maple Mascarpone/Cream Cheese Cookies

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### **Ingredients:**

3½ Cups (420g)	All Purpose Flour
1½ Tsp	Baking Powder
1 Tsp	Baking Soda
¾ Tsp	Salt
1½ Tsp	Cinnamon
½ Cup (8 Tblsp)	Unsalted Butter, Softened
1 Cup (213g)	Light Brown Sugar; Packed
½ Cup (99g)	White Sugar
4 Tblsp (60g)	Maple Butter/Syrup
8 Oz (227g)	Mascarpone/Cream Cheese
2 Tsp	Maple Extract
2	Eggs, Large @ Room Temp
12 Oz (340g)	Pecans; Roasted/Toasted & Coarsely Chopped
8 Oz (227g)	White Chocolate Chips (Optional)

### **Coating:**

1 Cup	Powdered Sugar
2 Tsp	Cinnamon

***Yield: ~55 Cookies @ 1.0 Oz***

### **Directions:**

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Cinnamon.
2. In Mixer Bowl beat Butter, Sugars, and Maple Butter/Syrup until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Mascarpone/Cream Cheese and Blend well.
4. Add Maple Extract. Beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Combine and add Pecans. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Whisk Powdered Sugar and Cinnamon for Coating until smooth with no lumps.
11. Scoop 1½+ Tablespoons (#40 Cookie Scoop slightly overfilled) of Dough. The Scoops will be "sticky." Drop Scoops in Coating and roll until completely covered. Place Scoops/Rolls 2 inches apart on Parchment Paper covered Cookie Sheet.
12. Bake for 11 minutes or until top cracks and edges firm. Cookies will be "puffed." Rest Cookies on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.