
Maple Brown Sugar Cookies

Ingredients:

3½ Cups (420g)	All Purpose Flour
1 Tsp	Baking Powder
½ Tsp EACH	Baking Soda & Salt
1 Tsp EACH	Cinnamon & Ginger
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp of Butter)
1½ Cup (320g)	Dark Brown Sugar, Packed
½ Cup (170g)	Pure Maple Syrup
1 Tsp	Vanilla
1½ Tsp	Maple Extract/Flavor
2	Large Eggs @ room temp
8 Oz (227g)	Pecans; Roasted/Toasted, Unsalted, & Coarse Chopped

Icing:

2 Tblsp	Butter; Unsalted & Softened
1/3 Cup (107g)	Pure Maple Syrup
½ Tsp	Maple Extract
1 Cup (112g)	Confectioners' Sugar

Yield: ~55 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder, Baking Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter and Brown Sugar until mixture sticks to sides of Bowl and is light and fluffy.
3. Add Maple Syrup, Vanilla and Maple Extract/Flavor and beat in.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
6. Add Pecans and beat until evenly mixed.
7. Cover and refrigerate Dough for at least 3 hours.
8. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
9. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
10. Bake 11 minutes or until cookies firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Icing: When Cookies have cooled to room temperature...

11. Place Cookies side by side on Cooling Rack over Parchment Paper.
12. In small Sauce Pan and on low heat melt Butter and heat Maple Syrup and Maple Extract.
13. Add sifted Confectioners' Sugar and whisk until Icing is smooth and creamy with no lumps.
14. Drizzle Cookies with Icing. Icing should firm up in about 1 hour.