

PANCAKE SUGAR COOKIES

ADAPTED FROM THE FOOD NETWORK

INGREDIENTS

- 2 3/4 cups all-purpose flour
- 1 t baking soda
- 1/2 t baking powder
- 1 big pinch kosher salt
- 1 cup (2 sticks) butter, softened
- 1 cup maple sugar*, plus more for sprinkling
- 1/2 cup granulated
- 1 egg
- 1 t vanilla extract
- 3-4 T buttermilk

* If you don't have maple sugar, use granulated and add a bit of maple syrup to taste.

DIRECTIONS:

1. Make crust. Place graham crackers Preheat oven to 375F. Line two baking sheets with parchment paper.
2. In a small bowl whisk together flour, baking soda, baking powder, and salt.
3. In a large bowl, using an electric mixer, cream together the butter and sugars. Beat in egg and vanilla. Gradually mix in the dry ingredients. Add about 3 tablespoons of buttermilk just to moisten the dough, but not make it wet.
4. Roll rounded teaspoons of dough into balls and place on prepared baking sheets. Slightly flatten the dough rounds a bit and brush with the remaining tablespoon of buttermilk. Sprinkle with more maple sugar.
5. Bake for 8-10 minutes or until slightly golden. Let stand on the baking sheet for a couple minutes and then transfer to a wire rack. Allow to cool before topping with icing.

MAPLE BROWN BUTTER ICING

FROM PANCAKE MUFFINS

INGREDIENTS

- 3 T butter
- 1-2 t pure maple syrup, to taste
- 1/2 t vanilla extract
- 1 cup confectioners' sugar
- 3-4 T buttermilk
- sea salt, for topping

DIRECTIONS:

1. Make glaze by melting butter in a small sauce pan over medium heat until 4-5 minutes, or until browned. Pour over confectioners' sugar and a teaspoon of maple syrup in a small bowl. Stir in vanilla and buttermilk until smooth and glazey. Transfer to a sandwich bag and snip the corner. Pipe swirls over your cookies and sprinkle with sea salt.