

# Maple Latte Spritz Cookies

From the Kitchen of Lynne Gassiraro

*A recipe from Vermont Maple Syrup Association*



## Ingredients

2-1/4 cups all purpose flour

1/2 cup butter, softened

1/4 cup shortening

1 large egg

3/4 cup granulated maple sugar

1 TB instant espresso powder

2 teaspoons maple syrup

1/4 teaspoon baking powder

1/4 teaspoon salt

## Instructions

Preheat the oven to 375°.

In a standing mixer, cream butter, shortening and maple sugar until it is light and fluffy. Whisk in the egg, espresso powder and maple syrup. Beat until thoroughly combined.

In a small bowl combine flour, baking powder and salt. Gradually beat into the creamed mixture until the batter is smooth.

Using a cookie press & your desired disk, press dough 1 in. apart onto ungreased baking sheet (Do NOT use silpat, parchment or a non-stick pan)

Sprinkle the dough with decorative sugar (I used cappuccino flavored sugar) before baking.

Bake the cookies for 8-10 minutes or until the bottoms are light brown. Using a thin spatula, remove from pans to cool.

You can decorate them the way you like after cooking- with melted chocolate or icing.

## Substitutions:

In place of granulated maple you can use 1 cup of white sugar + 2 teaspoons of maple flavoring

## Cook's Notes:

These cookies spread- less so when I froze the 2nd batch before baking. Perhaps chill the dough first.

Consider subbing all butter for the shortening?

Might be nice with all white sugar and almond extract (coffee almond)