

Maple Pecan Cookies

A Tasty Recipe From:



Ingredients and Directions:

1 cup butter, softened

1 cup sugar

1 egg

3 tablespoons Hafs Road Orchard Cider Syrup

½ teaspoon maple flavor or extract

2 ½ cups all-purpose flour

1 ¼ cups coarsely chopped pecans

In a mixing bowl, cream butter. Gradually add sugar, beating until well blended. Beat in egg, Cider Syrup, and maple flavor. Add flour; mix well. Stir in nuts. Divide dough in half; roll each portion in a 2 in.-wide log (use floured hands if necessary). Cover logs; refrigerate until firm, at least 2 hours or overnight.

Unwrap dough; cut into ¼ to ½ in. slices. Place on cookie sheets lined with oven safe parchment paper. Bake at 350° for 20-25 minutes or until golden. Cool on wire racks. Store in an airtight container.

**Substitute pecans for hazelnuts, hickory nuts, or another favorite nut*