

## MAPLE SNICKERDOODLES

*(Pair with Red Rose Sunset Spice Tea)*

### Ingredients:

- 2 cups all-purpose flour
- 1 ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1 ½ teaspoon ground cinnamon
- ½ cup margarine, softened
- 1 cup sugar
- 3 tablespoons real maple syrup
- 1 egg
- ½ cup sugar (in addition to the cup listed above)
- ¼ cup maple sugar (optional)

### Directions:

1. Preheat oven to 350 degrees.
2. Stir together flour, baking powder, baking soda, and cinnamon. Set aside.
3. In a large bowl, cream together margarine and 1 cup of sugar until light and fluffy.
4. Beat in egg and maple syrup.
5. Gradually blend in dry ingredients until mixed.
6. In a small dish, mix together remaining ½ cup of white sugar and the maple sugar.
7. Roll dough into 1" balls, and roll in the sugar mixture.
8. Place cookies 2" apart on ungreased cookie sheets.
9. Bake 8-10 minutes.

