

Vanilla Maple Cookies

For the cookies:

- 1 cup shortening
- 1/2 cup butter, softened
- 2 cups brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon maple flavoring/extract
- 3 cups all purpose flour
- 2 teaspoons baking soda
- 2 cups white baking chips

For the frosting:

- 1/4 cup butter, softened
- 4 cups powdered sugar
- 1 teaspoons maple flavoring/extract
- 4-6 tablespoons milk

Preheat your oven to 350 degrees.

In the bowl of your mixer, cream together the shortening, butter, and brown sugar until light and fluffy. Add in the eggs one at a time, scraping down the side of the bowl as needed. Mix in the vanilla, maple flavoring, and baking soda. Once incorporated, add in the flour until just combined. Fold in the baking chips.

Roll into one-inch balls and place on an ungreased cookie sheet 2 inches apart from each other. Bake for 8-10 minutes or until they just start to turn brown and remove from the oven. Let them sit on the baking sheet for two minutes and then remove to a flat surface to cool.

While the cookies are cooling, make the frosting. Cream together the butter and powdered sugar. Add in the maple flavoring and then the milk a little bit at a time until it's a good consistency for spreading. Be careful you don't add too much or it won't harden. Mix until smooth and spread on top of the cooled cookies. Let dry for a few hours to harden the frosting before packaging in an air-tight container or plastic bag with wax paper in between the layers of cookies.

Source: Barely adapted from [Taste of Home](#)

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