

Foodnity Recipes

Glazed Maple Shortbread Cookies Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Shortbread

- [ ] 1 cup unsalted butter, softened
- [ ] 1/4 cup pure maple syrup
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp salt
- [ ] 1 tsp vanilla extract

For the Maple Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp pure maple syrup
- [ ] 1 tbsp milk or heavy cream
- [ ] Pinch of salt

Instructions

1. In a large bowl, cream together the softened butter and maple syrup until the mixture is light and fluffy. Stir in the vanilla extract.
2. Gradually add the flour and salt. Mix until just combined—don't overwork it, or the cookies will be tough. Wrap the dough in plastic and chill in the fridge for 30 minutes.
3. Preheat your oven to 325°F (160°C). Roll the chilled dough into small balls or roll it out and cut into circles. Place them on a parchment-lined baking sheet about 2 inches apart.
4. Bake for 12-15 minutes, or until the edges are barely golden. They should still look pale on top. Let them cool completely on a wire rack.
5. Whisk together powdered sugar, maple syrup, milk, and a pinch of salt until smooth. Dip the top of each cooled cookie into the glaze or drizzle it over the top.

Nutrition per serving

210 kcal	2 g	24 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a more rustic look, press a fork into the top of the dough before baking.
- If you prefer a saltier edge, sprinkle a tiny bit of flaky sea salt over the wet glaze.
- Ensure your butter is truly room temperature, not melted, to keep the cookies from spreading.