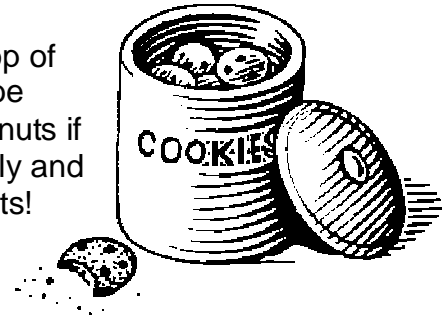


April '10

A light and tasty cookie to take advantage of the new crop of maple syrup on the market; don't over bake so they will be chewy and moist. You can substitute pecans for the walnuts if you like - mix up a batch and share with friends and family and maybe a cup of tea. Just right for those cool Spring nights!



Maple Walnut Cookies

1 cup soft margarine

2 cups Brown sugar

2 eggs

1 cup Maple syrup*

3 ½ cups all purpose flour

1 tsp. baking soda

½ tsp. salt

1 + cups chopped walnuts

- Preheat oven to 350° - lightly grease cookie sheets with shortening.
- In a large mixing bowl, mix together margarine, brown sugar & eggs.
- Stir in Maple syrup. Sift dry ingredients together and add to egg mixture. Stir in nuts.
- Drop by tablespoonful 2" apart on a lightly greased baking sheet. Bake until lightly and centers are "set" (approx. 8-10 min.) Centers should be soft, not crisp when done.

*NOTE: If you don't have pure Maple syrup, I have substituted Maple flavored pancake syrup - (1 cup + 1 tsp. Maple flavoring).