

## Maple Sandwich Cookies

1 cup	butter, softened		
½ cup	brown sugar	1 ½ cups	Filling confectioners' sugar
¼ cup	maple sugar	2 Tbsp	maple syrup
1	egg yolk	2 Tbsp	butter, softened
2 cups	all-purpose flour	½ tsp	maple flavoring
	Maple sugar, for dusting (optional)		



- 1 In large bowl, cream butter and sugars until light and fluffy. Beat in egg yolk. Gradually add flour and mix well.
- 2 Shape into 1-inch balls. Dip the tops in sugar. Place sugar side up 2 inches apart on un-greased baking sheet. Flatten with a fork.
- 3 Bake at 325°F for 10-12 minutes or until golden brown. Remove to wire racks to cool.
- 4 Beat the filling ingredients until smooth. Spread on the bottoms of half of the cookies. Top with the remaining cookies.

Servings: 36

Yield: Cookies

### Degree of Difficulty

Degree of Difficulty: Moderately difficult

### Nutrition Facts

Serving size: 1/36 of a recipe (0.7 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

One of the recipe's ingredients was not linked. This ingredient is not included in the recipe nutrition data.

Amount Per Serving	
<b>Calories</b>	96.25
Calories From Fat (54%)	52.3
% Daily Value	
<b>Total Fat</b> 5.95g	<b>9%</b>
Saturated Fat 3.7g	<b>19%</b>
<b>Cholesterol</b> 20.94mg	<b>7%</b>
<b>Sodium</b> 2.56mg	<b>&lt;1%</b>
<b>Potassium</b> 25.38mg	<b>&lt;1%</b>
<b>Total Carbohydrates</b> 10.08g	<b>3%</b>
Fiber 0.19g	<b>&lt;1%</b>
Sugar 4.61g	
<b>Protein</b> 0.85g	<b>2%</b>

Recipe Type: Dessert

### Tips

If you do not have maple sugar, you can substitute with brown sugar.

### Reviews



Best of Show in the 2011 Chardon Area Chamber of Commerce Maple Festival Baking Contest!  
4/29/2011

### Source

Author: Gwen Sheehan

Source: 2011 Geauga County Maple Festival Baking Contest