

Chewy Maple Brown Sugar Cookies: A Better-Than-Bakery Recipe

The Best Maple Cookies with Maple Icing: A Warm Hug in Cookie Form



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Cookies:

Unsalted Butter (1 cup): Make sure it is softened to room temperature for a smooth cream.

Brown Sugar (1 cup, packed): Adds moisture and that essential molasses undertone.

Pure Maple Syrup (1/2 cup): Use Grade A Dark Color for the strongest flavor.

Large Egg (1): Acts as the binder.

Vanilla Extract (1 tsp): Enhances the maple notes.

All-Purpose Flour (2 1/2 cups): The structural base of our cookie.

Baking Soda (1 tsp): For just the right amount of lift.

Salt (1/2 tsp): To balance the sweetness.

Cinnamon (1/2 tsp, optional): Adds a subtle warmth that screams autumn.

For the Maple Icing:

Powdered Sugar (1 cup): Sifted to ensure no lumps.

Pure Maple Syrup (2 tbsp): The star of the glaze.

Milk (1-2 tbsp): To adjust the consistency.

Vanilla Extract (1/2 tsp): For a rounded finish.

DIRECTIONS

- 1.** Prep the : Kitchen: Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper or silicone mats to prevent sticking.
- 2.** Cream the : Base: In a large bowl or stand mixer, cream together the softened butter and brown sugar until the mixture is light and fluffy (about 2-3 minutes).
- 3.** Incorporate : Wet Ingredients: Add the maple syrup, egg, and vanilla extract. Beat well until fully combined.
- 4.** Whisk : Dry Ingredients: In a separate medium bowl, whisk together the flour, baking soda, salt, and cinnamon.
- 5.** Combine: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until a soft dough forms. Do not overmix!
- 6.** Scoop and : Bake: Using a tablespoon or a small cookie scoop, drop rounded dough onto the prepared sheets, spacing them about 2 inches apart. Bake for 10-12 minutes. The edges should be just lightly golden, but the centers should still look soft.
- 7.** Cool: Allow the cookies to sit on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.
- 8.** Glaze: Whisk the icing ingredients together until smooth. Once the cookies are totally cool, drizzle or spread the icing over the top. Let the icing set before serving.

SWAPS & NOTES

All-Purpose Flour (2 1/2 cups): The structural base of our cookie.

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TIPS FOR SUCCESS

Don't Overbake: These cookies are best when they are soft and chewy.

If they look "done" in the middle while in the oven, you've probably gone too far.

Room Temperature Ingredients: Ensure your egg and butter are at room temperature to prevent the dough from curdling or becoming too dense.

Icing Consistency: If the icing is too thick, add milk 1/2 teaspoon at a time.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chewy-maple-brown-sugar-cookies-a-better-than-bakery-recipe/>