

Soft Maple Sugar Cookies with Homemade Maple Icing

Maple Cookies with Maple Icing

OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Maple Cookies:

- 1 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1/2 cup pure maple syrup
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon (optional, but highly recommended)

For the Maple Icing:

- 1 cup powdered sugar
- 2 tablespoons pure maple syrup
- 1-2 tablespoons milk
- 1/2 teaspoon vanilla extract

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
- 2. Cream Butter and Sugar:** In a large bowl, beat the softened butter and brown sugar until light and fluffy. This step creates the soft texture.
- 3. Add Wet Ingredients:** Mix in the maple syrup, egg, and vanilla extract until fully combined.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together flour, baking soda, salt, and cinnamon.
- 5. Form the Dough:** Gradually add the dry ingredients into the wet mixture. Mix until a soft dough forms. Avoid overmixing.
- 6. Scoop and Bake:** Scoop tablespoon-sized portions onto prepared baking sheets, spacing about 2 inches apart.
- 7. Bake for 10-12 minutes, or until edges are lightly golden.** The centers may look slightly soft-that's perfect.
- 8. Cool completely before icing.**
- 9. Make the Maple Icing:** Whisk together powdered sugar, maple syrup, vanilla extract, and 1 tablespoon milk. Add more milk if needed to achieve a smooth, drizzle-friendly consistency.
- 10. Ice the Cookies:** Spread or drizzle the icing over cooled cookies. Allow icing to set before serving.

SWAPS & NOTES

and a sweet maple glaze drizzled on top, they're perfect for cozy afternoons, holiday gatherings, or simply when you want something comforting and homemade.

There's something magical about maple flavor.

It's warm, nostalgic, and instantly makes your kitchen smell like autumn.

These cookies come together in just over 30 minutes and deliver bakery-style results with minimal effort.

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

Original recipe: <https://chefmaniac.com/soft-maple-sugar-cookies-with-homemade-maple-icing/>