



Maple Sugar Cookies with Cream Cheese Frosting

Delicious maple and sugar mingled with tangy cream cheese frosting for a wonderful cookie. Courtesy of Chandice from [Gluten-Free Frenzy](#).

Yield: about eighteen 4" cookies

Ingredients

Cookies

- ¼ to ½ tsp fresh grated nutmeg (¼ is plenty if not frosting cookies)
- ½ cup butter or margarine (1 stick)
- ¾ cup ground maple sugar crystals or 1 cup sugar
- 1 egg
- 1 tsp maple extract
- 2 ¾ cups [Pamela's Baking & Pancake Mix](#)

Frosting

- 4 oz cream cheese, softened
- 2 TBSP butter, softened
- ½ tsp vanilla
- ½ cup + 2 TBSP powdered sugar

Directions

COOKIES:

Cream butter and maple sugar (or sugar) together, add egg and maple extract and beat to combine. Grate nutmeg and whisk together with Baking & Pancake Mix; add to butter mixture and blend until the dough holds together.

Roll dough between two pieces of parchment paper to ¼" thick. Chill on cookie or sheet pan in refrigerator until dough is cold and stiff. Cut out cookie shapes, place on parchment covered cookie sheet, leaving space between the cookies to spread.

Bake at 350° for 8 to 12 minutes, edges should be light brown. Let cookies cool before using spatula to remove from pan to wire rack.

FROSTING:

Cream ingredients together and frost completely cooled cookies.

Chefs Note: Cookies are crisp after baking and quite delicious plain or just with a sprinkle of sugar crystals. Once frosted, the cookies will soften over time from the frosting; overnight they will become quite soft, and lose all crispness.

Without frosting, the nutmeg in these cookies is strong; using the full $\frac{1}{2}$ tsp nutmeg will make the cookies similar to a nutmeg snap. Frosting will mellow out the nutmeg flavor, or reduce the nutmeg to $\frac{1}{4}$ tsp for more of a nuanced flavor.

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