

# Cabot Hills Maple

## Our Favorite Holiday Recipes



# Cabot Hills Maple Party Pancakes

*[As featured in Yankee Magazine](#)*

*Not only are these fluffy pancakes delicious, they are also made with protein-rich ricotta cheese, which will give you a welcome energy boost on a chilly morning.*

**Total Time:** 35

**Yield:** 16 pancakes

## Ingredients

- 1/2 pound (1 cup) ricotta cheese
- 3/4 cup all-purpose flour
- 1-1/4 teaspoons baking powder
- 1/4 teaspoon table salt
- 1/2 cup light cream or half-and-half, divided
- 3 tablespoons maple syrup, plus extra for serving
- 3 large eggs
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon almond extract (optional)
- Butter

## Instructions

Using an electric hand mixer or a whisk, combine ricotta, flour, baking powder, salt, and half the cream. (Batter will be stiff and lumpy; don't worry.)

In a separate bowl, beat together remaining cream, syrup, eggs, and vanilla, plus almond extract (if you like).

Stir into ricotta mixture and whisk a couple of minutes. Lumps will lessen but not disappear; let rest 10 minutes to smooth out the batter.

Ladle onto on a hot, well-greased griddle. Flip when cakes bubble all over the top.

Serve with butter and more maple syrup.

# Cabot Hills Maple Maple Nut Bars

*[As featured in Yankee Magazine](#)*

*These sweets have a maple shortbread crust and a topping not unlike pecan pie. For best results, have all ingredients at room temperature. Granulated maple sugar is sold in specialty stores.*

**Total Time:** 25

**Yield:** 16 bars

## Ingredients

- 1-1/2 cups plus 1 tablespoon all-purpose flour, divided
- 1/3 cup plus 1/2 cup granulated maple sugar, divided
- 1/2 cup butter, at room temperature, plus extra for pan
- 3/4 cup maple syrup (preferably Grade B)
- 1 large egg, beaten, at room temperature
- 2 tablespoons melted butter
- 1/4 cup heavy cream
- 1 teaspoon vanilla extract
- 1/4 teaspoon table salt
- 1 cup chopped almonds, pecans, or walnuts

## Instructions

Preheat oven to 350°. Make the crust: Whisk together 1-1/2 cups flour and 1/3 cup maple sugar; then cut in softened butter. Using a standing mixer, or a fork if you're working by hand, blend until mixture resembles coarse meal, dry and crumbly. Press mixture into the bottom of a greased 8- or 9-inch square pan. Bake 15 minutes.

To make the topping, combine 3/4 cup maple syrup, 1/2 cup maple sugar, beaten egg, melted butter, cream, vanilla, 1 tablespoon flour, and salt. Beat well; then stir in nuts. Pour batter carefully over half-baked crust.

Return crust and topping to the oven. Bake until set, about 35 minutes. Cut into small bars and remove from pan to cool.

# Cabot Hills Maple Pumpkin “Muffin Top” Cookies *with Maple Icing*

## Ingredients

### *Cookie Dough*

- 1 1/2 cups all-purpose flour
- 1 whole wheat flour
- 1/2 cup of oats
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1 1/4 teaspoons ground ginger
- 3/4 teaspoon ground nutmeg (use slightly less if fresh grated)
- 3/4 cup (1 1/2 sticks) unsalted butter, slightly softened
- 1 1/4 cups of maple syrup
- 2 eggs
- 1 1/2 cups of pumpkin (or 15 oz can)
- 1 teaspoon vanilla



### *Maple Icing*

- 2 tablespoons butter, melted (salted or unsalted)
- 1 cup confectioner’s sugar
- 1 tablespoons milk
- 1 teaspoon vanilla extract
- 1 tablespoon of maple syrup

## Directions

1. Whisk together flour, baking powder, baking soda, salt, and spices and set aside.
2. In a mixing bowl, beat butter and syrup on medium/high speed until fully blended and slightly fluffy. Mix in eggs and beat. Add pumpkin and vanilla and continue to mix until well blended.
3. Add flour mixture and mix until combined.
4. Chill batter in fridge for at least 15 minutes (this will help the cookies from spreading too much while baking).
5. Scoop batter onto parchment lined or lightly greased cookie sheets using a cookie scoop or a large spoon.
6. Bake cookies in a preheated oven at 375°F for about 12-15 minutes. Cool a few moments on the baking sheet, then transfer to a wire rack.
7. Frost cookies with Maple icing while still slightly warm. To make the icing: melt the butter and mix all ingredients together until smooth.

**Notes:** You will get better results if your ingredients are at room temp. If you are feeling a little nutty you can also add 1/2 cup of pecans or walnuts. This recipe could also be better with more oats so if that sounds good to you, add more and adjust flour accordingly. Hope you enjoy this recipe as much as our family has!