

# Chewy Maple Cookies

Yield: 3 dozen



This is a soft chewy cookie with a delicious maple flavor.

By Debbie Rowe

## Ingredients

½ cup shortening  
1 cup packed brown sugar  
1 egg  
½ cup real maple syrup  
½ teaspoon vanilla extract  
1 ½ cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 cup flaked coconut

## Directions

### Step 1

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

### Step 2

In a mixing bowl, cream shortening and brown sugar until fluffy. Beat in the egg, syrup, and vanilla until well mixed.

### Step 3

Combine flour, baking powder and salt. Add flour mixture to the creamed mixture. Stir in coconut. Drop by tablespoonfuls 2-inches apart onto greased baking sheets.

### Step 4

Bake at 375 degrees F (190 degrees C) for 10-12 minutes.

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 08/09/2020

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 08/09/2020



Get the best recipes & how to content from Allrecipes!

You will see a grey box to confirm.

Dismiss

Allow