

## Maple Chocolate Chip Cookies

15 Tablespoons salted butter

1  $\frac{1}{4}$  cups True Mountain Maple sugar

$\frac{3}{4}$  cups True Mountain Maple Syrup

2  $\frac{1}{2}$  teaspoons vanilla

2 large eggs

$\frac{1}{2}$  teaspoon salt

2 cups gluten free flour (or all purpose flour)

$\frac{1}{2}$  teaspoon baking powder

$\frac{1}{2}$  teaspoon baking soda

1  $\frac{1}{2}$  teaspoons cornstarch

LARGE chocolate chips

Slowly melt butter stirring frequently until golden brown (3-5 minutes). LET COOL!!!!

Add sugar, syrup to cooled butter and mix until light and fluffy. Add vanilla, eggs and salt and mix well.

In a separate bowl sift together flour, soda, powder and cornstarch. Add dry ingredient mix to wet and mix well.

REFRIGERATE AT LEAST 1 HOUR!!!!

Bake at 350F 8-10 minutes. Cool and try not to eat them all at once!