

Maple Spice Cookies

Preheat oven to 300F.

Cream together: $\frac{3}{4}$ cups butter and 2 cups of maple sugar.

Stir in 2 well-beaten eggs, $\frac{1}{2}$ cup of maple syrup, 2 teaspoons of vinegar.

Sift together $3\frac{3}{4}$ cups of gluten free (or not) flour, $1\frac{1}{2}$ teaspoons of baking soda, 4 teaspoons of ground ginger, 1 teaspoon of ground cardamom, 1 teaspoon of ground cinnamon and $\frac{1}{2}$ teaspoon of ground cloves.

Optional: add 1-2 cups of chocolate chips.

Form dough into $\frac{3}{4}$ " balls and bake on a greased cookie sheet for about 12 minutes.

Let cool completely or the middles might fall out!