

## Maple

All Maple products must be pure and of this year's crop. Syrup under 66% brix will be disqualified and no prize awarded. Judging is by Brix scoring system (Brix scale indicates the percentage of sugar in the maple syrup), in two 250ml "Kent" bottles, which may be purchased at the fair office for \$1/ea.

🍁 1500. Maple syrup, Golden	\$10, \$8, \$6, \$4
🍁 1501. Maple syrup, Amber	\$10, \$8, \$6, \$4
🍁 1502. Maple syrup, Dark	\$10, \$8, \$6, \$4
🍁 1503. Maple butter	\$10, \$8, \$6, \$4
🍁 1504. Stirred maple sugar (crumb) one 8 oz. glass jar	\$10, \$8, \$6, \$4
🍁 1505. Maple products display, to be arranged by exhibitor in a 2' x 3' space	\$30, \$25, \$15, \$10
🍁 1506. Any other maple product (i.e.: jelly, sugar, etc.)	\$10, \$8, \$6, \$4
🍁 1507. Antique syrup bottle or can - with antique spout	\$10, \$8, \$6, \$4
🍁 1508. Maple syrup cookies: 6 to a plate, use recipe provided below	\$10, \$8, \$6, \$4
🍁 1509. Kids 6 to 14 - build a shanty out of Lego	\$10, \$8, \$6, \$4

### MAPLE COOKIES

12 ounces (340 grams) unsalted butter, at room temperature  
3/4 cup (180 ml) real maple syrup, preferably B grade  
3/4 cup (150 grams) sugar  
3 1/4 cups (390 grams) all-purpose flour  
1/4 cup (30 grams) cornstarch  
1/4 teaspoon salt

***Preheat oven to 350° F. Line two sheet pans with parchment paper.***

***In a bowl of a stand mixer fitted with the paddle attachment, cream together the butter, maple syrup and***

***1/2 cup (100grams) of the sugar until light and fluffy.***

***Scrape down the bottom and sides of the bowl.***

***In a large mixing bowl, whisk together the flour, cornstarch and salt until fully combined.***

***Add the flour mixture all at once to the butter mixture and mix on low speed until just incorporated.***

***Turn the dough out onto a sheet of plastic wrap. Press the dough into a disk and wrap it up.***

***Refrigerate for 1 hour.***

***On a lightly floured work surface, roll out the dough to 1/8 inch thick. Using a 2" maple leaf cookie cutter, stamp out the cookies and place them 1/2 inch apart on the prepared pans.***

***Press together and re-roll the scraps one time.***

***Sprinkle the cookies with a light, even layer of the remaining 1/4 cup sugar.***

***Bake until the edges of the cookies are slightly golden brown, 2 to 15 minutes.***