

Maple Lace Cookies

Ingredients

½ stick unsalted butter
6 tablespoons brown sugar
¼ cup pure maple syrup
3 tablespoons all-purpose flour
1½ teaspoons heavy cream
½ teaspoon vanilla extract
½ teaspoon cinnamon
¼ teaspoon fine salt

Instructions

Heat oven to 350°.

Combine butter, brown sugar, and maple syrup in a medium saucepan. Bring to a boil over medium heat, stirring constantly.

Remove from heat and whisk in flour, heavy cream, vanilla, cinnamon, and salt until smooth.

Working quickly, portion mixture into 6 1-teaspoon scoops onto a parchment-lined baking sheet. Bake until deep golden brown and bubbling slows, 5½ to 6 minutes. If dough starts to set between batches being baked, rewarm it gently over low heat to loosen.

Cool on baking sheet for 2 minutes. Use a thin spatula to carefully remove cookies from baking sheet and transfer to wire rack to cool completely.