

My daughter Erika's Swedish butter cookies

- 1 C softened butter
- 1 C sugar
- 2 t maple syrup
- 2 C flour
- 1 t baking soda
- 2 T confectioner's sugar



Cream butter and sugar together in a mixing bowl.
Add maple syrup and mix well.
Combine flour and baking soda in another mixing bowl.
Gradually stir in the creamed mixture.
Divide the dough into 8 portions.
Hand roll each portion cylindrically.
Place 3" apart on ungreased baking sheets and flatten.
Bake at 300° for 25 minutes or until lightly browned.
Cut into 1" slices and cool.
Dust with confectioner's sugar.