



SHELburne FARMS

Maple-Oatmeal Cookies

with Vermont Maple Syrup

From Chef David Hugo, the Inn at Shelburne Farms

INGREDIENTS

- 3 cups old-fashioned rolled oats
- 1 cup all-purpose flour (spooned and leveled)
- 1 teaspoon fine sea salt
- ¼ teaspoon baking soda
- ¾ cup (1 ½ sticks) unsalted butter, room temperature
- 1 cup packed light-brown sugar
- ½ cup granulated sugar
- ¼ cup pure maple syrup
- 1 large egg
- 1 teaspoon pure vanilla extract

PREPARATION

1. Preheat oven to 350°F, with racks in upper and lower thirds.
2. In a medium bowl, stir together oats, flour, salt, and baking soda.
3. In a large bowl, using an electric mixer, beat butter and sugars on high until pale and fluffy, 3 minutes. Beat in maple syrup, egg, vanilla, and 1/4 cup water, scraping down bowl as needed. With mixer on low, beat in oat mixture in 2 additions until just combined.
4. Drop dough in rounded teaspoons, 2 inches apart, onto parchment-lined baking sheets.
5. Bake until edges are golden, about 11 minutes, rotating sheets halfway through. Let cookies cool on sheets until set, about 2 minutes, then transfer to wire racks and let cool completely.