

- SKS -

# *Pennsylvania Dutch Cinnamon Waffle Cookies with Maple Glaze*

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*Source: somethingedible.com*

## FOR THE COOKIES:

8 oz butter (That's two sticks; and it's gotta be room temperature.)  
8 oz sugar (About 1 cup.)  
1/4 tsp salt  
2 tsp cinnamon  
3 eggs  
10 oz all-purpose flour (About 2 cups.)

## FOR THE MAPLE GLAZE:

3 oz powdered sugar (About 3/4 cup.)  
2 1/2 fluid oz maple syrup (That's 5 Tbsps)  
1/8 tsp salt

- <sup>1</sup> In a stand mixer, cream together butter and sugar at medium speed for three minutes, stopping to scrape the bowl as necessary.
- <sup>2</sup> Add salt and cinnamon; then crank the mixer back to medium and add eggs one at a time as each integrates into the mix. Continue to beat on medium for another 2 minutes, scraping the bowl as necessary.
- <sup>3</sup> Set the mixer to stir and spoon in the flour. The finished batter should have the consistency of a sticky cookie dough.
- <sup>4</sup> Fire up your waffle iron to 400F (around medium-high) and dish out measured tablespoon-sized portions (3/4 oz) into each division of the waffle iron. "Bake" for 2 minutes or until golden brown, and let cool and crisp up on a wire rack.
- <sup>5</sup> For the glaze, whisk together the powdered sugar, maple syrup, and salt until integrated and smooth. Dip the tops of each cookie in the glaze and return to the rack to let the glaze set.