

Maple Spiced Crinkles



Cookiees

- 1 cup butter, softened
- 3/4 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon imitation maple flavoring
- 1 package Yumee Yumee Cookiees mix
- 2 teaspoons cream of tartar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- 1/2 cup chopped pecans

Topping

- 1/4 cup granulated sugar

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs, vanilla, and maple flavoring. Mix well.

In a medium bowl, combine Yumee Yumee Cookiees mix, cream of tartar, cinnamon, allspice, nutmeg, and ginger. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Add pecans. Mix on low speed until blended. Cover and refrigerate dough for at least 1 hour.

Roll teaspoons of batter into 1 inch balls. Roll and coat balls in sugar. Place balls onto an ungreased baking sheet about 2 inches apart.

Bake at 350 degrees for 8 to 9 minutes. Cool cookies on baking sheet for 1 minute. Carefully remove baked cookies from baking sheet and cool on a wire rack.

Makes 4 to 5 dozen

Cook's Note: *Electric mixer required.*

