

Chocolate Gingerbread Crunch Cookies

Ingredients:

3/4 cup unsalted butter, room temperature
2 tbsp maple syrup
2 tsp water
1 tsp vanilla

Preheat oven to 350°F. In a large bowl, with electric beaters, beat butter, maple syrup, water and vanilla together until light and fluffy. Add contents of jar and stir until well blended.

Using a tablespoon, shape into balls and place on parchment-paper lined baking sheets. Flatten slightly.

Bake for 10 to 12 minutes or until lightly golden. Cool on baking sheet for 5 minutes. Transfer to racks and cool completely.

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