

Maple Leaves (cookies)with Candied Bacon

by *Leslie Kirsch* for GA National Fair

2 ½ cups flour

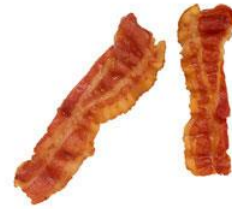
2 large eggs

2 tsp baking powder

2 tsp vanilla

¼ tsp salt

1 cup sugar



1 cup unsalted butter

Shift flour, baking powder and salt. In a large bowl cream butter and sugar until fluffy. Beat in one egg at a time, then add vanilla. Mix in flour mixture. Cover dough and refrigerate for 2 hours. Preheat oven to 350 degrees. Lightly flour surface and roll out dough to ¼ inch thickness and cut into shapes. Use a spatula to transfer dough to sheet pans. Bake for 8 minutes or until edges are lightly golden. Cool cookies before frosting.

Maple Frosting

2 cups powdered sugar

3 Tbs meringue powder

1 tsp maple flavoring

3 tsp water

In a bowl, mix sugar and meringue powder, add flavoring and water. With a mixer, mix on low speed until combined then turn to high speed and mix until slightly fluffy. Frost cookies.

Candied Bacon

6 slices bacon (any will do)

½ cup brown sugar

Coat one side of bacon with brown sugar, place on a baking rack on a sheet pan or use a roasting pan with a rack so fat can drip down. Set oven on broil, use the low broil if available on oven, and cook bacon for 4-5 mins. Keep a close eye on the bacon, it will go from not quite there to burnt in a couple of seconds. Let bacon cool, then cut or crumble into small pieces. Sprinkle on top of frosted cookies.