



...from Marky Maypo's kitchen to yours

Maypo Almond Nut Cookies

- 2 C **MAYPO Maple Flavored Instant**
- 1/2 C **MAYPO Maple Flavored Instant**, ground
- 2 C Flour
- 3/4 C Light Brown Sugar
- 3/4 C Granulated Sugar
- 1/2 C Chopped Nuts (walnuts or pecans)
- 1 C Sliced almonds (blanched or toasted)
- 1 C Butter, softened
- 2 Eggs, large
- 1 tsp Cinnamon
- 1 tsp Lemon juice, freshly squeezed
- 1 1/2 tsp Baking soda

Preheat oven to 350 degrees. Cream butter and sugars until light and fluffy. Add eggs and lemon juice. Mix thoroughly. Sift dry ingredients together. Add dry mixture and 1/2 c ground **MAYPO Maple Flavored Instant** to creamed mixture. Mix together. Add 2 C **MAYPO Maple Flavored Instant**, chopped nuts and sliced almonds to mixture. Drop by rounded teaspoonful onto ungreased cookie sheet. Bake 10-11 minutes or until golden brown.

Allow to set about one minute before removing from pan.

Yield approx 3 dozen.

