

# Maple-Orange Cider

Food & Drink 2008

By: Michelle P.E. Hunt and Laura Panter

Hot cider is always popular during winter months, but many people haven't discovered that the chilled version is also a lovely sipper. Rounded out with flavours of orange, maple and lemon, this cider can be served any time from cocktail hour to après-ski.

In a cocktail shaker filled with ice, add 1 ½ oz of Grand Marnier, the juice of ⅛ fresh lemon, 1 tbs maple syrup and 4 oz chilled apple cider. Shake and strain into a rocks glass with ice. Garnish with apple slice, orange slice and a cinnamon stick.

Entertaining Size: Serves 8 People

- 1 ½ cups of Grand Marnier
- ¼ cup lemon juice
- ¾ cup maple syrup
- 4 cups apple cider
- 8 apple and orange slices, for garnish
- 8 cinnamon sticks, for garnish



# Maple Apple Muffins with Maple Walnuts

## Ingredients

1 Tbsp butter  
½ cup walnut pieces  
2 Tbsp + 1/2 cup maple syrup  
1 ½ cups whole wheat pastry flour  
½ tsp. baking powder  
½ tsp. baking soda + a pinch more  
½ tsp. cinnamon  
½ tsp. nutmeg  
¼ tsp. cloves  
¼ tsp. salt  
2 eggs  
¼ cup oil  
1 tsp. vanilla extract  
1 ½ cups apple, finely chopped

Recipe from Matthew at [www.muffintinmania.com](http://www.muffintinmania.com)

## Method

Heat a skillet over medium heat. Add butter and melt.

Stir in walnuts and 2 tablespoons maple syrup. Cook, stirring frequently, until syrup is caramelized and nuts are toasted, about 2 minutes. Be careful not to burn the walnuts.

Preheat oven to 325°F.

In a large bowl, combine flour, baking powder, baking soda and spices.

In a separate bowl, lightly beat eggs. Stir in oil, 1/2 cup maple syrup and vanilla.

Stir in half the flour mixture into the egg mixture.

When combined, stir in the remaining flour until blended. Stir in apples.

Divide mixture among greased or paper lined muffin cups and bake for 22 minutes, or until tester comes out clean.



# Maple Leaf Martini

Food & Drink 2005

By: Michelle P.E. Hunt and Laura Panter

Canadians are guaranteed a warm welcome almost anywhere in the world. Celebrate our high regard with this delicious red cocktail and its splash of Canada's sweet treat, maple syrup.

- Juice of  $\frac{1}{4}$  fresh lemon
- $\frac{1}{8}$  cup fresh or frozen cranberries
- 1 tsp super fine sugar
- $1 \frac{1}{2}$  oz vodka
- 1 to 2 tsp of maple syrup
- Garnish: frozen cranberry

In a cocktail shaker, add the juice of  $\frac{1}{4}$  fresh lemon, superfine sugar and fresh or frozen cranberries. Muddle or mash thoroughly. Fill the shaker with ice and add vodka and maple syrup (to taste). Shake sharply and strain into a Martini glass. Garnish with a frozen cranberry.



# Maple Cookies with Maple Butter Glaze

## Ingredients

½ cup butter  
½ cup brown sugar  
2 eggs  
¼ cup maple syrup  
½ cup sour cream  
1 teaspoon maple extract  
3 cups flour  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup chopped walnuts

## For Glaze:

½ cup butter  
2 cups confectioners' sugar, sifted  
2 teaspoons maple extract  
2 - 4 tablespoons milk

Recipe from Jill

[www.dulcedough.com](http://www.dulcedough.com)

## Instructions

Cream together the butter, sugar, and eggs.

Add in the maple syrup and sour cream and blend well.

In a separate bowl combine the flour, soda, and salt; then gradually add the dry ingredients to the wet ingredients, stirring until well combined.

Gently stir in the walnuts.

Heat oven to 375°F and drop dough by rounded tablespoons onto ungreased cookie sheet, leaving about 2" between cookies.

Bake 10 - 12 minutes or until lightly browned.

Remove to cooling rack and allow cookies to cool completely.

To make glaze, heat butter until it begins to change color; then remove from heat and allow to cool completely. Stir in confectioners' sugar and maple extract then gradually add milk until glaze is the desired consistency. Spread glaze over cooled cookies.

