

MAPLE BARS

yield: 1 DOZEN prep time: 1 HOUR bake time: 7-8 MINUTES total time: 1 HR 15 MINUTES

INGREDIENTS:

- 1 1/2 cups milk
- 1/3 cup butter
- 4 tablespoons sugar
- 2 teaspoons salt
- 2 teaspoons cinnamon
- 1/2 cup water
- 2 (1/4 oz) packages yeast
- 2 large eggs, beaten
- 5 cups flour

Maple Icing

- 1/2 cup butter
- 1 cup packed brown sugar
- 1/4 cup milk
- 1 1/2 cups powdered sugar
- 2 teaspoons maple syrup



DIRECTIONS:

For Maple Bars:

1. Preheat oven in warm mode, or 170 degrees F.
2. In a microwaveable bowl, melt butter.
3. Add milk, sugar, salt and cinnamon to butter. Microwave until very warm, about 1 minute 30 seconds.
4. Add yeast and beaten eggs to milk mixture.
5. In a stand mixer, add half of the flour and milk mixture.
6. Beat on medium/low until smooth.
7. Add remaining flour.
8. Dough will be very soft.

9. Turn onto floured surface and knead in enough flour to make it smooth.
10. With a rolling pin, roll into a 1/2 inch thick rectangle.
11. Cut into squares and let rise on lightly greased baking sheets in warmed oven for 20 minutes.
12. Preheat oven to 425 degrees F.
13. Bake bars for 7-8 minutes or until light golden brown.

For Icing:

1. While bars are rising, in a saucepan bring butter, brown sugar and milk to a boil.
2. Let simmer for 3 minutes.
3. Remove from heat and cool for 10 minutes.
4. Add maple syrup and then powdered sugar and blend well.
5. You can then either spread on maple bars, or I like to dip the top side of the bars in the icing.

If you have chocoholics in the family. Try the chocolate icing.

Chocolate Icing:

- 1/2 cup butter
 - 1/4 cup milk
 - 2 teaspoons vanilla
 - 1/2 cup semi-sweet chocolate chips
 - 2 cups powdered sugar
1. While bars are rising, in a saucepan bring butter and milk to a boil.
 2. Let simmer for 3 minutes.
 3. Add chocolate chips.
 4. Remove from heat and cool for 5 minutes.
 5. Add vanilla and then powdered sugar and blend well.
 6. You can then either spread on maple bars, or I like to dip the top side of the bars in the icing.

Adapted from Food.com