

## **Pat's Prize-Winning Maple-Walnut Wafers**

*Courtesy of Pat Leuchtman and **In Our Grandmothers' Kitchens***

### *Ingredients:*

3/4 cup chopped walnuts (or pecans!)  
1/4 cup (1/2 stick) sweet butter  
1 cup maple sugar  
2 tablespoons flour  
1 tablespoon cream

### *Instructions:*

Preheat the oven to 350 degrees.

Over medium-low heat combine all the ingredients in a saucepan. Stir until the butter has melted and your mixture resembles a batter. Remove the pan from the heat.

Line a cookie sheet with a silicone baking mat. Drop one scant teaspoonful of the batter on the sheet at a time, leaving lots of room between dollops. (The cookies will spread!) You will need to make 2 to 3 batches to use up all of your batter.

Bake the cookies until they are bubbly at the center and beginning to brown at the edges. Pat says this can happen in 3 to 4 minutes. My wafers took about 6 minutes, but I would still suggest checking your oven after 3 to 4 minutes.

Let the wafers cool for a few minutes; then gently remove them from the pan and let them cool completely on a rack.

Makes 24 to 30 wafers.