

Blue Slope Farm Maple Syrup Recipes

Maple Rhubarb Pie

3 cups rhubarb cut up
2/3 Cup Maple Syrup
1 egg
2/3 Cup sugar
2 tblsp. flour (rounding)
Pinch of salt

Beat egg; add sugar, syrup, and flour. Mix well and add rhubarb. Put into two-crust pie. Bake at 425° F for 15 minutes. Reduce heat to 350 °F until it bubbles. -Approximately 30 minutes.

Maple Breakfast Cake

1 1/2 cup sifted pastry flour
1/8 tsp. nutmeg
1/2 cup whole-wheat flour
1 egg, beaten
4 tsp. baking powder
2/3 Cup maple syrup
1 tsp. salt
2/3 Cup milk
1/4 tsp. cinnamon
1 1/2 tsp. melted butter

Sift together first six ingredients. Combine remaining items, and add to dry ingredients. Turn into a greased 9" pan and sprinkle top with cinnamon and maple syrup. Bake for 35 minutes at 400 °F.

Maple Syrup Drop Cookies

1 cup pure maple syrup
2 cups flour
Mix ingredients, add nutmeats and/or chocolate chips.
Bake for 12 minutes at 400°F oven
1/2 cup shortening 1small teaspoon soda
1small tsp. baking powder
1/2 tsp. salt
1 egg

Maple Barbecued Spareribs

3 lb spareribs
1tsp Worcestershire sauce
3/4 cup pure maple syrup
1 tsp salt
1tblsp tomato catsup
1/4 tsp dry mustard
1 tblsp cider vinegar
1/8 tsp black pepper
1 tblsp finely chopped onion

Place spareribs into a saucepan and add enough water to cover. Bring to a boiling point, reduce heat, and simmer 30 minutes. Drain. Mix maple syrup, tomato catsup, vinegar, onion, Worcestershire sauce, salt, mustard, black pepper together in a small bowl. Place spareribs in a shallow baking pan and pour about half the maple sauce over the ribs. Bake in 350°F oven, 30 minutes or until tender. Turn and baste occasionally with remaining sauce while baking. Broil 5 minutes to finish browning

Maple Nut Bread

1/4 cup oleo
1egg, well beaten
3/4 cup milk
1cup chopped nuts
1cup raisins
4 tsp baking powder
2 cups flour
1/2 tsp baking soda, dissolved in
1/2 tsp salt
1 tsp hot water
3/4 cup pure maple syrup
Combine all ingredients in order given. Pour into greased loaf pan and allow too set for 20 minutes. Bake 375 ° F for 60 minutes.

THESE RECIPES ARE SAMPLES FROM THE **MICHIGAN MAPLE SYRUP ASSOCIATION ONLINE RECIPE BOOK**. Find them on our **LINKS** page for more information.