

# FALL PHANTOMS COOKIES

2 c. maple syrup (reduced to 1 ½ c.)

2 c. butter

½ c. cornstarch

3 eggs

2 tsp. baking soda

1 tsp. salt

2 tsp. vanilla extract

5 c. gluten-free all-purpose flour

Mini marshmallows (aka “ghosts”)

**Reduce the maple syrup:** Pour 2 c. maple syrup into a 2qt. *or larger* glass measuring bowl. (You need the extra room—don’t be tempted to use a smaller bowl!) Heat on high in the microwave to reduce the liquid. The timing will vary based on your microwave. Start with 3 minutes, but don't take your eyes off it for a second! Stop & stir every time it starts to bubble up, so it won't boil over! Once the syrup starts boiling, you will have to stop it more and more frequently to stir down the bubbles, until it starts to thicken. **(Once some of the liquid has boiled off, it will bubble up less.)** -- Keep heating on high, 30 seconds at a time, until the syrup has reduced to 1 1/2 c. (You can also reduce the syrup by heating on the stove, stirring constantly so it won't burn or boil over.)

Stir in cold butter, until it's thoroughly combined. Chill in the refrigerator approximately 2 hours, until butter/syrup is slightly solidified, but not hard.

Transfer to large mixing bowl and beat in cornstarch, eggs, soda, and salt. Stir in flour. Then cover and chill overnight.

Scoop dough into 1/2-inch balls. Flatten each ball into a disc and place a mini marshmallow in the center. Fold the edges up around the marshmallow and pinch together to seal. Roll slightly in your hands to even out the dough, then place on a parchment-lined baking sheet.

Bake at 375F for 8-9 minutes, until slightly browned on the bottom. Cool for a few minutes on the tray, then remove to a wire rack to cool completely..

**Makes about 16 dozen bite-sized cookies.**

\*Most of my cookie recipes can be portioned and frozen for easy baking later, but these need to thaw completely before baking, and they might not puff up as expected if cooked from frozen dough (though they will still be delicious)!

**This recipe pairs well with [GILBERT AND THE GHOST](#) by [Heather Pierce Stigall](#) and [Jess Mason](#).**

