

Maple Macaroons

- 1/2 cup egg whites
- 1/2 cup sugar
- 1/2 cup maple syrup
- 1 tablespoon honey
- 2 1/2 cups unsweetened coconut flakes
- 2 1/2 oz all-purpose flour
- 1/2 teaspoon vanilla extract

Preheat oven to 350 f. Line a baking sheet with parchment paper or a silpat. Set aside.

In a large stainless steel bowl, combine the egg whites, sugar, syrup, and honey; cook stirring over medium low heat until the mixture is just warm to the touch. Add the coconut, flour, and vanilla; cook stirring until the mixture just starts to pull away from the sides of the bowl and looks dry. Remove from heat and allow to cool for 30 minutes. Using a 1-oz ice cream scoop, dipped in hot water, place balls of coconut macaroons 2 inches apart on the baking sheet. bake until golden brown and firm, about 17 minutes. Transfer the macaroons to a wire rack and cool.

Store in an airtight container in a cool place for up to 5 days.



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Pumpkin Pie Shortbread Bars with Maple Whipped Cream

Shortbread Crust Ingredients:

- 1 cup all-purpose flour
- 1/4 cup powdered sugar
- pinch of salt
- 1/2 cup butter

Filling Ingredients:

- 1/4 cup plus 2 Tbsp maple sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1 egg, lightly beaten
- 3/4 cup plus 2 Tbsp pumpkin puree
- 3/4 cup evaporated milk

1. Make the shortbread. Preheat your oven to 350 degrees F. Line an 8-inch square baking pan with a foil sling. Process the flour, powdered sugar, and salt together for a few seconds before adding in the chunks of cold butter. Cut the butter into the flour mixture with about 6-8 pulses or until it looks like small peas. Press the mixture into the baking dish with the flat bottom of a glass or small dish. Bake for 20 minutes or until very lightly browning.
2. While the shortbread bakes, make the pumpkin pie filling. In a small bowl, whisk together the sugar, cinnamon, salt, ginger, and cloves. In a large bowl, whisk together the egg, pumpkin, and this sugar mixture. Gradually whisk in the evaporated milk. Pour this mixture over the prepared shortbread crust. Bake at 350 degrees for 32-35 minutes or until pumpkin custard reaches 160 degrees on an instant-read thermometer. Cool for at least 2 hours. May be refrigerated..
3. Serve with maple-sweetened whipped cream.



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Grilled Chicken Breasts

with a

Sweet & Spicy Maple Glaze

- 4 boneless, skinless chicken breasts
 - 4 Tbsp Coombs Family Farms maple syrup
 - 1 Tbsp + 1 tsp chili pepper oil
 - 1 Tbsp + 1 tsp tamari
 - 2 tsp apple cider vinegar
 - Optional: 1/2 cup tightly packed fresh cilantro leaves, coarsely chopped
1. Put all ingredients in a large bowl and mix together.
 2. Taste and adjust seasonings as necessary.
 3. Marinate chicken breasts for 20 minutes in the refrigerator.
 4. Grill over a medium-hot fire until golden-brown outside and opaque throughout.



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Maple Pecan Pie Bars

Crust

- 1 1/2 cups flour
- 1/2 cup graham flour
- 1/8 tsp salt
- 1/2 tsp cinnamon
- pinch of nutmeg
- 3/4 cup unsalted butter, melted
- 1/2 cup sugar
- 2 Tbsp light brown sugar
- 1/2 tsp vanilla extract

Filling

- 2 Tbsp unsalted butter
- 1 cup pure maple syrup
- 2 Tbsp whiskey
- 1/2 cup maple sugar
- 3 large eggs, lightly beaten
- 1 tsp vanilla extract
- 1/4 tsp salt

Topping

- 1 cup pecan halves
- sea salt

1. Preheat oven to 350°F and line a 13 x 9-inch baking dish with parchment paper. Whisk together flours, salt, cinnamon, and nutmeg in a medium bowl. Combine melted butter, sugars, and vanilla in a medium bowl. Add flour mixture and fold in until incorporated. Press dough evenly into bottom of prepared baking dish and bake for 18 minutes, until golden brown.
2. Meanwhile, prepare filling. Cook butter in a heavy saucepan over medium heat, stirring constantly until it foams, turns clear, and then turns a deep brown, about 6 minutes. Remove from heat to cool. Combine maple syrup and whiskey in a heavy saucepan over medium heat and simmer until mixture reaches 225°F, about 10 to 15 minutes.
3. While syrup is simmering, place brown butter and maple sugar in a medium bowl. Once syrup reaches 225°F, immediately pour over brown butter and maple sugar mixture; let stand 1 minute before whisking until smooth. Slowly pour in eggs, whisking constantly until combined; whisk in vanilla and salt. Increase oven temperature to 400°F and pour filling over warm crust. Top with pecan halves and sea salt.
4. Bake for 15 minutes, then reduce oven temperature to 350°F and bake an additional 15 minutes, until a knife comes out clean. Cool completely in dish on wire rack. Carefully lift parchment to remove bars from dish and place on a cutting board; cut into squares using a sharp knife. Store leftover bars in an airtight container in the refrigerator up to 2 days.



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