This *Maple Lace Cookie* Recipe from TLT
Trustee Evelyn LaMers is a favorite at the office.

2021 Virtual Sugar Shack

Our Favorite Maple Syrup Recipes

Please visit [tecumsehlandtrust.org](http://tecumsehlandtrust.org) for our 2021 Virtual Sugar Shack activities.
Delightful Maple Salmon

**Ingredients:**
- 1/4 maple syrup
- 1 tablespoon low sodium soy sauce
- 1 clove garlic, minced
- salt & pepper to taste
- 1 pound salmon

**Directions:**
1. In a small bowl, mix the maple syrup, soy sauce & garlic.
2. Place salmon in a shallow glass baking dish & coat with maple syrup mixture. Cover the dish & marinate the salmon in the refrigerator 30 minutes, turning once.
3. Preheat oven to 400 degrees F.
4. Place the baking dish in the oven. Bake uncovered for 20 minutes or until easily flaked with a fork.

Board President Andy Elder submitted this recipe. He says it is easy to make and delicious.

Easy -peasy Ice Cream Topping

Warm some maple syrup, either in the microwave or in the stove & pour it on vanilla ice-cream. Yum!

Crunchy Maple Granola

**Ingredients:**
- 2 cups rolled oats
- 2 cups chopped nuts—pecans, almonds or walnuts
- 1 teaspoon cinnamon
- 1/4 cup coconut oil
- 1/3 cup maple syrup
- 1 tablespoon vanilla

**Directions:**
1. Preheat oven to 300 degrees.
2. Line a baking pan with parchment paper.
3. In a large bowl add oats, nuts & cinnamon. Stir.
4. In a small microwavable bowl, add coconut oil & microwave until melted.
5. Stir maple syrup into oil and whisk together.
6. Microwave another 30 seconds to 1 minute until very warm.
7. Stir in vanilla.
8. Pour wet ingredients over oat mixture and stir until nuts & oats are entirely covered.
9. Pour granola onto the pan and spread in an even layer.
10. Bake 20-25 minutes until edges just start to get a little color.
11. Let granola cool completely and break into pieces.
12. Store in an airtight container.

Tecumseh Land Trust Associate Director and co-owner of Flying Mouse Farms (yes, she is a very busy person) enjoys making this recipe for her family. She knows from experience this granola gets gobbled up quickly.