

## **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.