

## **PUMPKIN COOKIES**

(This cookie literally “shouts” fall is here!)

Preheat oven: 350 degrees. Bake time: 10 – 12 minutes. Yield: 3 – 3 ½ dozen

½ cup softened butter	1 tsp baking powder
½ cup butter flavored Crisco shortening	1 tsp baking soda
½ cup sugar	1 tsp salt
½ cup packed brown sugar	1 tsp cinnamon
1 cup pumpkin puree ( <b>NOT</b> pumpkin pie filling)	½ tsp ginger
1 tsp. pure vanilla extract	1 egg
	2 cups flour

Cream butter and shortening until light and fluffy. Slowly add sugar and brown sugar to creamed mixture with mixer on medium speed. Mix well. Add pumpkin, vanilla, and egg. Mix well.

Combine dry ingredients in a separate bowl. Add to pumpkin mixture. Mix well at slow speed to avoid a mess (flour all over the place).

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Drop by rounded teaspoons on ungreased cookie sheet. Bake for 10 – 12 minutes or until set. Do not over bake. Cool on cookie sheet for 2 – 3 minutes. Remove to wire cooling rack to cool completely. Frost.

### **Frosting:**

1 ¼ cup softened butter	1 tsp cinnamon
8 oz. cream cheese	½ tsp mace (optional)
1 tsp pure vanilla extract	Powdered sugar (approx. 6 cups)

Combine first five ingredients and mix until smooth. Add powdered sugar slowly and mix until stiff but spreadable consistency. (Or, if you are feeling lazy or in a hurry, you can use a can of store-bought vanilla icing and add cinnamon to taste.)