

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

½ cup butter flavored Crisco shortening

½ cup sugar

½ cup packed brown sugar

1 cup pumpkin puree (**NOT** pumpkin pie filling)

1 tsp. pure vanilla extract

1 egg

2 cups flour

1 tsp baking powder

1 tsp baking soda

1 tsp salt

1 tsp cinnamon

½ tsp ginger

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).

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.)

