

Pumpkin Cookies



DIRECTIONS

- Preheat oven to 350F.
- Line cookie sheets with parchment paper and set aside.
- Mix flour, baking powder, baking soda, spices and salt in a bowl.
- Set aside.
- In another bowl, whisk butter, white sugar and brown sugar until well blended.
- Add egg, pumpkin and vanilla and continue to whisk.
- Add dry ingredients gradually.
- Stir until all ingredients are combined.
- Drop dough by rounded spoon onto prepared cookie sheets.
- Bake 12 to 15 minutes until edges begin browning.
- Do not over-bake!
- Allow cookies to cool completely before frosting.

INGREDIENTS

- 1 stick of butter, softened
- 1 cup white sugar
- 1/3 cup brown sugar
- 1 egg, at room temperature
- 1 cup canned pumpkin
- 1 tsp vanilla
- 2 1/3 cup all purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp pumpkin spice (I added 1 1/2 tsp)
- 1/2 tsp cinnamon
- 1/2 tsp salt
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- For drizzle:
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- 1 to 1 1/2 cups powdered sugar
- 2 to 4 TBSP milk



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DIRECTIONS (CONT.)

Pumpkin Cookies

- Drizzle directions:
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- Mix powdered sugar with milk, starting with the smallest amount listed.
- Stir until you get a soft spreadable consistency.
- Add more milk if needed, a small amount at a time.
- Once the right consistency is achieved, drizzle over cookies.
- Allow drizzle to dry before serving.
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- Makes about 3 dozen cookies.

NONNA'S TIPS

- These cookies require no resting/chilling time. They will not be puffy and round but that's normal.
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- I love pumpkin spice so I added a little extra. Feel free to adjust it to your liking. Also, I use Libby's canned pumpkin since it is more solid.
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- I used a soup spoon (not a tablespoon) to drop cookie dough. I made little mounds the size of a walnut.
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- Instead of milk in the drizzle, I used Pumpkin Spice non-dairy creamer to add an extra burst of flavor.