

COOKIES & COLORING RECIPE

Iced Pumpkin Cookies

Total Time: 80 minutes

Servings: 36 cookies

Nutrition (per serving):

121.5 calories

1.2 g protein

22.4 g carbohydrates

12.9 mg cholesterol

120.5 mg sodium



From allrecipes.com

Ingredients

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 cup butter, softened
- 1 1/2 cups white sugar
- 1 cup canned pumpkin puree
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar
- 3 tablespoons milk
- 1 tablespoon melted butter

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.
2. In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly.
3. Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.
4. To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.