

Positively Pumpkin Cookies

AFewShortCuts.com

Makes 36 cookies

- 2 1/2 Cups Flour
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- 3 tsp Pumpkin Pie Spice or (2 tsp Cinnamon, 1/2 tsp nutmeg, 1/2 tsp ground clove)
- 1/2 tsp salt
- 1/2 cup butter, softened
- 1 1/2 cups white sugar
- 1 Cup canned Pumpkin Puree
- 1 egg
- 1 tsp Vanilla

Directions

1. Preheat oven to 350 Degrees. Combine Flour, Baking powder, Baking soda, Pumpkin Pie Spice, and salt; set aside.
2. In a medium bowl, cream together the 1/2 cup of butter and sugar. Add pumpkin, egg, and vanilla to butter mixture and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls.
3. Bake for 11-15 minutes in the preheated oven. Dip warm cookies in glaze and allow to cool.

To Make Glaze:

Combine 2 cups powdered sugar, 3 tbsp milk, 1 TBSP melted butter, and 1 tsp vanilla. Add milk as needed to achieve the right consistency. You can also drizzle the glaze on the cookies instead of dipping if you prefer.

Variation

You could mix in chocolate chips or raisins into the batter before you bake.