

PUMPKIN COOKIES

RECIPE FROM JAN FOSTER

THIS IS ONE OF MY FAVORITE COOKIES BECAUSE OF THE WONDERFUL COMBINATION OF THE PUMPKIN FLAVOR AND THE BUTTERCREAM FROSTING. MAKE SURE YOU GET THE FROSTING TO A CREAMY SPREADABLE CONSISTENCY. - JAN

INGREDIENTS

- ½ C. SHORTENING
- 1 C. BROWN SUGAR
- 2 EGGS, SLIGHTLY BEATEN
- 1 C. CANNED PUMPKIN
- 2 C. FLOUR
- 1 TBSP. BAKING POWDER
- 1 TSP. SALT
- 2 TSP. CINNAMON
- ½ TSP. NUTMEG
- ¼ TSP. GINGER

FROSTING

- ¼ C. BUTTER OR MARGARINE
- 2 - 2 ½ C. SIFTED POWDERED SUGAR
- 2 TBSP. VERY HOT WATER (ADD VERY SMALL AMOUNTS OF HOT WATER TO FROSTING UNTIL IT IS CREAMY ENOUGH TO SPREAD ON COOKIES.)

METHOD

- MIX INGREDIENTS TOGETHER AND CHILL DOUGH.
- PREHEAT OVEN TO 400 DEGREES.
- APPLY NON-STICK SPRAY TO COOKIE SHEETS.
- TAKE DOUGH FROM THE REFRIGERATOR AND DROP BY SPOONFUL ONTO PREPARED COOKIE SHEETS.
- BAKE FOR 10 MINUTES.
- COOL AND FROST.