



# Fall Recipes



## ICED PUMPKIN COOKIES

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

### Directions

Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.

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.

Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.

To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.

