

# Pumpkin Cookies

## INGREDIENTS

- 1 cup butter
- 1 cup dark brown sugar
- 1 cup sugar
- 2 eggs
- 1 teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 3 cups flour
- 1 cup walnuts, chopped - optional
- 15 ounces pumpkin

## METHOD

Cream together butter and sugars. Add eggs and vanilla extract. Combine dry ingredients. Add to butter mixture. Fold in pumpkin and nuts. Drop by spoonful onto baking sheet. Bake 10 - 11 minutes at 350 degrees. These will be soft cookies. These cookies can be served plain or frosted with Maple Butter Cream Frosting.

*These are a soft cookie. You have to watch the cooking time closely. They are perfect when the tips on the top of the cookie and the bottom of the cookie just start to brown. The toothpick test doesn't really work on these cookies because they are so soft. These cookies can be frosted with Maple Butter Cream Frosting, but I prefer them plain.*



NUTRITION FACTS	
Servings:	36
<b>Amount Per Serving</b>	
Calories: 154	
<b>Total Fat:</b>	6.99g
<b>Cholesterol:</b>	25mg
<b>Sodium:</b>	119mg
<b>Total Carbs:</b>	19.99g
<b>Dietary Fiber:</b>	0.53g
<b>Sugars:</b>	11.61g
<b>Protein:</b>	2.26g
<b>Rating</b>	
★★★★★	

**Source:** Roseyland.com **Course:** Dessert

**Categories:** Baked Goods, Cookies, Desserts

**Cuisine:** North American : United States

(36 servings  
36 cookies)

# Maple Butter Cream Frosting

## INGREDIENTS

½ cup light butter  
2 pounds powdered sugar  
1 teaspoon vanilla extract  
1 teaspoon maple extract  
¼ cup milk  
½ teaspoon salt

## METHOD

Combine all ingredients. Beat until smooth and thick. Add additional powdered sugar if necessary for thickness.

**Source:** Roseyland.com **Course:** Dessert

**Categories:** Desserts, Frostings and Icings

**Cuisine:** North American : United States

(1 servings  
1)

Rating

