

## Pumpkin Cookies

### Ingredients- Cookies

- 1 cup butter flavored shortening
- 1 cup unsalted butter; softened
- 2 cups white sugar
- 2 cups canned pumpkin
- 2 eggs
- 2 teaspoons baking soda
- 3 teaspoons ground cinnamon
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon nutmeg
- 1 teaspoon salt
- 4 cups all-purpose flour

### Ingredients - Cream Cheese Icing

- 1 (8 ounce) package cream cheese, softened
- 2 tablespoons butter, softened
- 4 cups confectioners' sugar
- 1 teaspoon vanilla bean paste (extract will also work)
- 2 tablespoons milk

### Directions

#### For the Cookies

1. Cream shortening, butter, white sugar and pumpkin. Add eggs and mix well.
2. Sift together the baking soda, ground cinnamon, pumpkin pie spice, nutmeg, salt and flour. Add to pumpkin mixture and mix well.
3. Drop from spoon to cookie sheet. Bake 13-15 minutes at 350°F

#### For the Cream Cheese Icing

1. Mix the cream cheese with the butter, confectioners' sugar, vanilla extract, and milk in a bowl.
2. Heat in a microwave for 15 seconds.
3. Drizzle spoonfuls over the cooled cookies and smooth with the back of a spoon or a spatula.

#### Variations to the cookie

Icing : glaze, chocolate drizzle, maple icing

Cookie: add mini chocolate chips, butterscotch chips

### Directions

#### For the Glaze

Combine 2 cups sifted powdered sugar, 3 tablespoons milk, 1 tablespoon melted butter and 1 teaspoon vanilla extract in small bowl until smooth.



