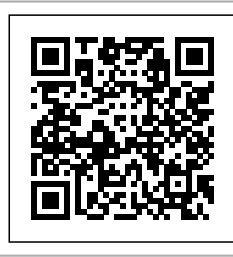


# Pumpkin Cookies



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

*Makes a few dozen*

**Prep Time: 10 minutes**  
**Cook Time: 15 minutes**

## Ingredients

- \_\_ 2-1/2 cups of All Purpose Flour
- \_\_ 1 cup of Pumpkin Puree
- \_\_ 1 Egg
- \_\_ 1 cup of Granulated Sugar
- \_\_ 2 tsp of Pumpkin Pie Spice
- \_\_ 1/2 cup of Brown Sugar
- \_\_ 1/2 cup of Unsalted Butter, softened at room temperature
- \_\_ 1 tsp of Vanilla Extract
- \_\_ 1 tsp of Baking Powder
- \_\_ 1 tsp of Baking Soda
- \_\_ 1/2 tsp of Salt

## For the Glaze:

- \_\_ 2 Tbsp of Unsalted Butter
- \_\_ 2 Cups of Confectioner Sugar
- \_\_ 3 or 4 Tbsp of Whole Milk
- \_\_ 1 tsp of Vanilla Extract

1) Preheat the oven to 350 degrees, line a couple cookie sheets with parchment paper and set aside.

2) In a bowl, mix together the flour, baking powder, baking soda, salt and pumpkin pie spice, set aside.

3) In the bowl of a standing mixer, with a paddle attachment, cream together both kinds of sugar and butter. Add the egg, pumpkin puree and vanilla and make sure they are well blended.

4) Add the dry ingredients and mix until they are all incorporated.

5) Using a small ice cream scoop, form your cookies and place them a couple inches apart from each other. Flatten the dough balls lightly with your fingers.

6) Bake the cookies for 12 to 16 minutes or until golden brown around the edges. Allow them to cool completely!

7) To make the glaze, add the butter to a small skillet and cook it on very low heat for about 4 to 5 minutes or until it turns a golden brown color.

8) Pour the brown butter into a bowl make sure to leave the solids behind. Add the powder sugar and vanilla and adding a little milk at a time mix the mixture together until its the perfect glaze consistency.

9) Drizzle the glaze over the cookies and allow it to set slightly.

