



Iced Pumpkin Cookies



Prep
20 m

Cook
20 m

Ready In
1 h 20 m

allrecipes!



Stop & Shop
291 West Main Street
SMITHTOWN, NY 11787



Recipe By: Gina

"Wonderful spicy iced pumpkin cookies that both kids and adults love!"

Ingredients

- | | |
|------------------------------|-----------------------------|
| 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 |
| 1/2 cup butter, softened | 1 teaspoon vanilla extract |

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.
- 2 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.
- 3 Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.
- 4 To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.

**McCormick Gourmet
Collection Ground
Nutmeg 1.81 Oz**
1.00\$ Off For 1 item -
expires today

**Woodstock Farms
Organic Pure Cane
Sugar 24 Oz**
\$4.36 for 1 item - expires
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**Hood Simply Smart
Fat Free Skim Milk 0.5
Gal**
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today

**McCormick Pure
Vanilla Extract 1 Fl Oz**

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