



Name

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Recipe Title

Soft, Oven-baked Pumpkin Cookies

Recipe Ingredients

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 1/2 cups granulated sugar
- 1/2 cup butter (1 stick), softened
- 1 cup LIBBY'S® 100% Pure Pumpkin
- 1 large egg
- 2 teaspoons vanilla extract, divided
- 2 cups powdered sugar, sifted
- 3 tablespoons milk
- 1 tablespoon butter, softened

Recipe Instructions

Step 1

Preheat oven to 350° F. Grease baking sheets.

Step 2

Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in medium bowl. Beat sugar and 1/2 cup (1 stick) butter in large mixer bowl until well blended. Beat in pumpkin, egg and 1 teaspoon vanilla extract until smooth. Gradually beat in flour mixture. Drop by rounded tablespoon onto prepared baking sheets.

Step 3

Bake for 15 to 18 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Step 4

Combine sifted powdered sugar, milk, 1 tablespoon butter and remaining 1 teaspoon vanilla extract in small bowl until smooth. Drizzle over cookies.