

**Name**

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Recipe Title

Fall Spice Cookies with Cream Cheese Frosting

Recipe Ingredients

Cookie ingredients

- * 2 cups Unbleached White All-Purpose Flour
- * 1 1/2 tsp Baking Soda
- * 1 1/2 tsp Baking Powder
- * 2 tsp Ground Cinnamon
- * 1/4 tsp Ground Nutmeg
- * 1/4 tsp pumpkin spice [optional]
- * 1/4 tsp Salt
- * 1/2 cup Butter soft
- * 1/2 cup Brown Sugar
- * 1/2 cup Granulated Sugar
- * 2 large Eggs
- * 1 tsp Vanilla Extract

Cream Cheese Frosting

- * 1/2 cup Butter soft
- * 1 cup Cream Cheese soft
- * 4 cup Powdered Sugar
- * 1/2 tsp Vanilla Extract

Recipe Instructions

Instructions

1. Preheat your oven to 350°F. Line two baking trays with parchment paper and set aside.
2. In a medium bowl whisk together the flour, baking soda, baking powder, cinnamon, nutmeg, pumpkin spice and salt. Set aside.
3. Combine the butter and sugars in the bowl of an electric mixer and beat 5 minutes or until fluffy. Add the eggs and vanilla followed by the dry ingredients.
4. Scoop equal portions of batter onto your prepared sheets. Bake 10-12 minutes or until the cookie has lightly browned edges.
5. Cool completely and sandwich two cookies with a layer of cream cheese frosting.

Instructions

1. Cream butter and cream cheese until smooth and completely combined. Add powdered sugar and vanilla extract and mix until light and fluffy.