

Amish Pumpkin Cookies



OVEN - 375 degrees F.

Bake 10 minutes

Ice when cool.

[MY PATCHWORK QUILT](#)

Ingredients

- 1 cup sugar or ½ cup stevia blend
- ½ cup shortening
- 1 cup pumpkin
- 1 teaspoon vanilla
- 2 cups flour
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 cup chopped dates
- ½ cup chopped nuts
- ORANGE ICING:
- 2 cups powdered sugar
- 1 tablespoon butter, room temperature
- Enough orange juice to moisten for spreading consistency

Preparation

1. Preheat oven to 375 degrees F.
2. Cream sugar and shortening til smooth; add pumpkin; add other ingredients with dates and nuts; drop by spoon on cookie sheet. (I use

a cookie scoop that holds a
tablespoonful.)

3. Bake for 10 minutes. Remove from
cookie sheets to cool on wire rack.
4. Prepare Orange Icing by sifting the
powdered sugar into a bowl. Add
butter and beat til butter is broken
up into pea-size pieces. Gradually
add enough orange juice to moisten
for spreading consistency.