



Pumpkin Cookies

with Lodi Olive Oil Ascolano

SERVINGS: 24

PREPPING TIME: 15 MIN

TOTAL TIME: 25 MIN

INGREDIENTS

- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground clove
- ⅛ teaspoon ground nutmeg
- 2 large eggs
- 1 cup granulated sugar
- ½ cup Lodi Olive Oil Ascolano
- 1 cup canned pumpkin puree
- ½ cup unsalted butter, softened
- 8 ounces cream cheese, softened
- 3 cups powdered sugar
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat the oven to 325°F. Line two baking sheets with parchment paper and spray lightly with nonstick spray.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, allspice, clove and nutmeg.
3. In a large bowl, whisk together the eggs and sugar until pale yellow and smooth, about 1 minute. Whisk in the Lodi Olive Oil Ascolano, pumpkin and vanilla until combined. Add the dry ingredients to the wet ingredients, mix together.
4. Use a cookie scoop to drop the dough a few inches apart on prepared cookie sheet. Bake for 10 to 12 minutes or until tops are set. Allow to cool on cookie sheet for a few minutes then transfer to wire rack to cool completely before frosting.
5. Beat together the softened butter and cream cheese in a large bowl until smooth. Sift in the powdered sugar then add the vanilla. Beat until smooth and creamy, about 2 minutes. Once cookies are cool, frost with cream cheese frosting.