

PUMPKIN COOKIES with BROWN SUGAR ICING

1 cup shortening
1 cup sugar
1 eggs
1 tsp. vanilla
1 cup canned pumpkin
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
2 cups flour

Preheat oven to 350 degrees. Cream sugar and shortening; add vanilla, egg and pumpkin. Mix well. Add dry ingredients and mix well. Batter will be sticky. Drop by teaspoons onto dark baking sheet. Bake 10-12 minutes @ 350 degrees. Let cool completely before frosting.

Brown Sugar Icing

½ cup brown sugar
3 Tbs. butter
¾ tsp vanilla
4 Tbs. milk
1 cup powdered sugar

Combine butter, brown sugar and milk in a saucepan and bring to a boil for about 3-5 minutes. Remove from heat and allow to cool before adding vanilla and powdered sugar. Icing should be a little thicker than a glaze.

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