

Iced Pumpkin Cookies

Cookies:

- 1 cup sugar
- 1 cup (2 sticks) unsalted butter, softened
- 1 egg
- 1 cup canned pumpkin
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 teaspoon vanilla

Preheat oven to 350 degrees. Cover baking sheets with parchment paper.

In a large bowl, cream together the sugar and butter. Add the rest of the ingredients, mixing after each addition. Scoop teaspoonfuls of batter and place on baking sheet. Bake for 11 minutes. Cool cookies, and then drizzle with icing.

Icing:

- 1/2 cup brown sugar, packed
- 4 tablespoons unsalted butter
- 4 tablespoons milk
- 1 1/2 cups powdered sugar
- 1 teaspoon vanilla

Add brown sugar, butter and milk to a medium saucepan. Melt butter, and stir to combine. Remove from heat. Add powdered sugar and vanilla. Stir until icing thickens.

Makes approximately 40 cookies

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