



Pumpkin Spice Cookies

- 2 ½ cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground nutmeg**
- ½ teaspoon salt**
- 1 ½ cups granulated sugar**
- ½ cup butter (1 stick) softened**
- 1 cup 100% pure Pumpkin**
- 1 large egg**

Glazed topping

- 2 teaspoons vanilla extract**
- 2 cups powdered sugar, sifted**
- 3 tablespoons milk**
- 1 tablespoon butter, softened**

1. Preheat oven to 350 degrees
2. Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in medium bowl
3. Beat sugar and ½ cup of butter (1 stick) in large mixer bowl until well blended
4. Beat in pumpkin, egg and 1 teaspoon of vanilla until smooth
5. Gradually beat in flour mixture
6. Drop by rounded teaspoon onto prepared baking sheets
7. Bake for 15-18 minutes, cool completely
8. For the glazed topping: combine powdered sugar, milk, butter and vanilla in small bowl until smooth, drizzle over cookies