

# Cabot Hills Maple Pumpkin “Muffin Top” Cookies *with Maple Icing*

## Ingredients

### *Cookie Dough*

- 1 1/2 cups all-purpose flour
- 1 whole wheat flour
- 1/2 cup of oats
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1 1/4 teaspoons ground ginger
- 3/4 teaspoon ground nutmeg (use slightly less if fresh grated)
- 3/4 cup (1 1/2 sticks) unsalted butter, slightly softened
- 1 1/4 cups of maple syrup
- 2 eggs
- 1 1/2 cups of pumpkin (or 15 oz can)
- 1 teaspoon vanilla

### *Maple Icing*

- 2 tablespoons butter, melted (salted or unsalted)
- 1 cup confectioner’s sugar
- 1 tablespoons milk
- 1 teaspoon vanilla extract
- 1 tablespoon of maple syrup

## Directions

1. Whisk together flour, baking powder, baking soda, salt, and spices and set aside.
2. In a mixing bowl, beat butter and syrup on medium/high speed until fully blended and slightly fluffy. Mix in eggs and beat. Add pumpkin and vanilla and continue to mix until well blended.
3. Add flour mixture and mix until combined.
4. Chill batter in fridge for at least 15 minutes (this will help the cookies from spreading too much while baking).
5. Scoop batter onto parchment lined or lightly greased cookie sheets using a cookie scoop or a large spoon.
6. Bake cookies in a preheated oven at 375°F for about 12-15 minutes. Cool a few moments on the baking sheet, then transfer to a wire rack.
7. Frost cookies with Maple icing while still slightly warm. To make the icing: melt the butter and mix all ingredients together until smooth.

**Notes:** You will get better results if your ingredients are at room temp. If you are feeling a little nutty you can also add 1/2 cup of pecans or walnuts. This recipe could also be better with more oats so if that sounds good to you, add more and adjust flour accordingly. Hope you enjoy this recipe as much as our family has!

