

## **Iced Pumpkin Spice Sugar Cookies (THM S)**

**Comfy, cozy taste of fall**

### **Cookie Ingredients**

- 1 cup THM Baking Blend
- 1/4 cup collagen
- 3/4 teaspoon baking powder
- 1/4 teaspoon of mineral salt
- 2 teaspoons of pumpkin pie spice
- 1/2 cup softened butter
- 1 cup of gentle sweet or xes sweetener
- 1 egg
- 2 teaspoons of vanilla extract

### **Frosting Ingredients**

- 1/2 cup softened butter
- 4 oz 1/3 less fat cream cheese
- 1 cup of gentle sweet or xes sweetener (powdered)
- 1/4 teaspoon of pumpkin pie spice
- 1/2 teaspoon vanilla
- pinch mineral salt

1. Preheat oven to 350 degrees and line the baking sheet with parchment paper.
2. In a mixer, combine sweetener and butter, and beat with a paddle attachment until fluffy.
3. Add egg and vanilla, and continue beating until fluffy and combined.
4. Add baking blend, collagen, baking powder, salt, and pumpkin pie spice and stir just until combined. Scrape down the sides of the bowl as needed.

5. Use a small cookie scoop or tablespoon and make 24 even balls of cookie dough and place on a baking sheet.
6. Bake for about 15 minutes, or until the edges are golden. Don't overbake. Let cool.
7. To prepare frosting, using the paddle attachment, beat butter, powdered sweetener, pumpkin pie spice, and a pinch of salt in the bowl of a stand mixer.
8. With the mixer still running, add in vanilla extract.
9. Divide cream cheese into 4 cubes and drop them into the mixture one at a time until well combined.
10. Frost the cookies after they are cooled completely.

It is a good idea to refrigerate these cookies after frosting to firm everything up. However, they will be kept nicely in a sealed container on the countertop for a week.