

# Iced Pumpkin Cookies

## Ingredients:

- 2 and 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 cup butter, softened
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 cup canned pumpkin puree
- 1 egg
- 1 teaspoon vanilla extract

## Icing

- 2 cups confectioners' sugar
- 3 tablespoons milk
- 1 tablespoon melted butter
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon

## Instructions:

1. Preheat oven to 350 F (175 C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves and salt; set aside.
2. In a medium bowl, cream together the 1/2 cup of butter, brown sugar and white sugar. Add pumpkin, egg and 1 teaspoon vanilla extract to the mixture and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly.
3. Bake for 15-20 minutes in the preheated oven. Cool cookies, then dip cookies top down in glaze.

