



# Iced Pumpkin Cookies

Whip up a batch of these deliciously sweet cookies! Perfect to have around for the holidays or anytime!

2011 Recipe Contest Honorable Mention by Ann B.

**Yield:** 4 to 5 dozen

## Ingredients

### Cookies

- 1 cup butter, softened
- ½ cup sugar
- ½ cup packed brown sugar
- 1 egg
- 1 cup canned pumpkin
- 2¼ cups [Pamela's Baking & Pancake Mix](#)
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1½ tsp ground cinnamon
- 1 tsp ground ginger
- ½ tsp ground nutmeg
- ¼ tsp cloves
- 1 cup chopped walnuts
- 1 cup sweetened dried cranberries
- 1 cup vanilla or white chips, optional

### Icing

- ¼ cup butter, softened
- 2 cups powdered sugar
- 3 TBSP milk

## Directions

### Cookie Directions

In large mixing bowl, cream butter and sugars. Beat in egg and pumpkin. Combine the flour with other dry ingredients in a separate bowl. Gradually add to creamed mixture. Stir in walnuts and cranberries, and the chips, if using.

Drop by the tablespoonful 2-inches apart onto cookie sheets lined with parchment paper. Preheat oven to 350° and bake for 15 to 18 minutes or until lightly browned. Remove to wire racks to cool.

### Icing Directions

In small mixing bowl, combine ingredients and beat until smooth.

Chef's Notes: Cookies will be plump and upright or you can smooth them down with a small rubber spatula for a cookie shaped more like a chocolate chip cookie.

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