

Pumpkin Cookies

This recipe has been a fall tradition in our family for many years. It is perfect for Halloween Trick or Treaters or great to serve to a hungry Thanksgiving crowd. We usually make a batch for both holidays. The cookies are healthier than most cookies since they are made with pumpkin. It is also a fun recipe to make with your kids. Hope you enjoy them as much as we do!

Cream together:

- 3 cups sugar
- ½ cup butter or margarine, softened



Add:

- 2 eggs
- 1 small can pumpkin or 2 cups cooked pumpkin
- ½ cup milk
- 6 cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon allspice
- ½ teaspoon cloves
- 2 teaspoons cinnamon

DIRECTIONS

Place by teaspoonfuls onto a greased cookie sheet and bake at 375° for 12 to 15 minutes. Frost while still hot with the following frosting:

Mix together:

- 2 ½ cups powdered sugar
- ½ cup butter or margarine, softened
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 2 tablespoons milk

Makes 9 dozen cookies
Denise Smith



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Nutrition Facts	
Serving Size: 1 cookie (24g)	
Servings Per Container: 108	
Amount Per Serving	
Calories 70	Calories from Fat 15
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 10mg	3%
Sodium 45mg	2%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Sugars 8g	
Protein 1g	
Vitamin A 15%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

INGREDIENTS: ALL PURPOSE FLOUR, SUGAR, PUMPKIN, POWDERED SUGAR, BUTTER, SKIM MILK, EGG, BAKING SODA, CINNAMON, SALT, VANILLA EXTRACT, ALLSPICE, CLOVES