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How to Make Homemade Pumpkin Cookies!



Pumpkin cookies are a great change from chocolate chips and other cookies, as they are much more nutritious, as well as tasty! The taste is reminiscent of pumpkin pie and they're great warm from the oven or warmed later in the microwave! They have a light, soft, almost bread-like texture! and of course, you can add orange food coloring to the icing and use frosting to make jack-o-lantern faces or other designs on them, too! Perfect for Halloween, Thanksgiving or Christmas and holiday parties.

Ingredients and Equipment

Cookie Dough Ingredients

- 1 cup of fresh cooked pumpkin ([see this page to make your own from a fresh pumpkin](#))
OR one half of a small can of commercial canned pumpkin (about 4 or 5 ounces total)
- 2 cups all-purpose flour (not self-rising flour)
- 3/4 cup butter
- 1 1/2 cups firmly packed light brown sugar
- 2 eggs or egg beaters
- 1 teaspoon vanilla
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger

- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup chopped pecans, walnuts or hazlenuts (optional)

Icing ingredients

- 6 tablespoons butter or margarine
- 2 cups confectioners' (powdered) sugar, unsifted
- 1/2 teaspoon vanilla extract
- 1/8 cup milk (just enough to make the mixture spreadable)
chopped pecans or other nuts

Pumpkin Cookies Recipe

1. Preheat oven to 375 F (190 C).
2. Lightly grease two cookies sheets (whatever size you have) with vegetable shortening (like Crisco)

Prepare the icing:

3. Carefully, lightly brown the butter in a saucepan over medium-low heat. Be careful not to burn it. If you have trouble getting it to brown, don't worry about it, it is mostly to add the color!



4. Remove the browned butter from heat.



5. Blend in the confectioners' sugar and the vanilla extract. It will start off thick and lumpy, until you add the milk in the next step.



6. Mix in just enough milk to make the mixture smooth and spreadable. It probably will only take a small amount, like 1/8 to 1/4 cup.



7. Set aside

8. Prepare the Cookie dough

In a large mixing bowl, mix the butter and brown sugar together until light and smooth.



9. Mix in the eggs, pumpkin and vanilla extract.



10. In a separate bowl, stir together the flour, baking soda, baking powder, salt and spices (cinnamon, allspice, ginger and nutmeg).



11. Combine the two bowls (just pour the smaller bowl into the larger) and



12. Stir until blended.

13. Stir in the chopped nuts (optional).

14. Use a ordinary spoon (table, soup) or small ice cream scoop to drop the cookie dough onto the greased cookie sheet (you can also use the silicon cookie sheet cloths on a regular cookies sheet, the cookies will come off more easily).



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15. Bake pumpkin cookies in the oven for 10 to 15 minutes, or until *lightly* browned.

16. Cool the cookies on racks and while they are still warm (but not hot)

17. Spread the butter icing on them!

They're great warm, or later when cool!

