

Pumpkin Spice Cookies

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Ingredients:

- 1/2 cup softened butter
- 1 cup sugar
- 2 room temperature eggs
- 1 cup of canned pumpkin
- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3 teaspoons cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1 cup chopped walnuts (*optional*)

Cream Cheese Frosting

- 1/2 cup softened butter
- 1 – 8 ounce block of cream cheese
- 3 tablespoons vanilla
- 4 cups confectioners' sugar
- 2 teaspoon cinnamon



Directions:

Preheat oven to 350 degrees.

Cream the butter and sugar until light and fluffy. Add the remaining wet ingredients, eggs and pumpkin.

In a separate bowl, combine the dry ingredients, flour, baking powder, salt, cinnamon and nutmeg. Add the dry ingredients to the wet ingredients in 3 stages, combining well in between each addition. Add the chopped walnuts and mix.

For consistently sized cookies, use a small ice cream scoop and spoon batter onto a cookie sheet lined with a Silpat or parchment paper. Bake for approximately 15 minutes.

For the frosting, beat together the softened cream cheese, softened butter, vanilla and cinnamon. Slowly add the confectioners' sugar, one cup at a time, mixing in between each addition.

When cookies are completely cooled, frost them with the cream cheese frosting. You can use a knife or spatula to ice the cookies. I find it quicker and easier to pipe the icing using a pastry bag. Enjoy!