♥ Pumpkin Cookies

♥ Made with love,
Brandy Amber ♥

♥ Ingredients ♥

- ♥ 2 cups softened butter
- ♥ 2 cups sugar
- ♥ 2 TSP baking powder
- ♥ 2 TSP baking soda
- ♥ 1 TSP salt
- ♥ 1 TSP cinnamon
- ♥ 1 TSP nutmeg
- ♥ 2 eggs
- ♥ 2 TSP vanilla
- ♥ 1 can (15 ounce) pumpkin
- ♥ 4 cups flour

♥ Directions ♥

1. In large bowl, beat 2 cups butter on medium speed for 30 seconds.
2. Add the granulated sugar, baking powder, baking soda, salt, 1 TSP of cinnamon, and nutmeg; mix until blended.
3. Beat in the eggs and 2 TSP of vanilla.
4. Beat in the pumpkin.
5. Beat in as much of the flour as you can with mixer and finish with a spoon.
6. Drop the dough into heaping teaspoons, a couple inches apart, on cookie sheet lined with parchment paper.
7. Bake on 350 degrees for about 10-12 minutes.
8. Transfer to wire rack to cool.

♥ Pumpkin Cookie Icing

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♥ Ingredients ♥

- ♥ ½ cup butter
- ♥ ½ cup brown sugar, packed
- ♥ ¼ cup milk
- ♥ 1 TSP vanilla
- ♥ 3-4 cups powdered sugar, to desired consistency
- ♥ ground cinnamon to sprinkle on top

♥ Directions ♥

1. Heat ½ cup butter and the brown sugar in a small pot until melted and smooth.
2. Transfer to medium mixing bowl.
3. Mix in the milk and 1 TSP vanilla.
4. Beat in the powdered sugar until smooth.
5. Once cookies are cooled, top with icing.
6. Lightly sprinkle cinnamon on top.