

Cinnamon Glazed Pumpkin Cookies

Makes about 2 ½ dozen cookies

2 ½ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 heaping teaspoons ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground cloves
½ teaspoon salt
½ cup butter, softened
1 cup white sugar
½ cup light brown sugar
1 cup canned pumpkin puree
1 egg
1 teaspoon vanilla extract

Ingredients for the Glaze

2 cups confectioners' sugar
3 tablespoons milk
1 tablespoon butter, melted
1 teaspoon vanilla extract
½ teaspoon ground cinnamon

Preheat oven to 350°F

Line a baking sheet (or two) with parchment paper or a Silpat.

In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt.

In a mixer bowl, cream together the butter, white sugar and brown sugar using the paddle attachment. Beat in the pumpkin, egg, and vanilla to butter mixture until thoroughly combined. Add the dry ingredients and mix just until combined. Fold in the cranberries, if using.

Drop cookies on baking sheet using a 2TBS cookie scoop.

Bake for 12-15 minutes in a preheated oven, or until a toothpick comes out clean. Cool cookies completely on a rack.

For the glaze, combine the confectioners' sugar, milk, melted butter, vanilla, and cinnamon. (Add milk to thin the glaze, if needed.) Dip the cookies top side down in the glaze, then set on a rack to dry.

To preserve the soft, cake-like texture, store in an air-tight container. Separate layers with parchment paper.