



Soft Pumpkin Cookies with Apple Cider Glaze

Yield: 3 to 4 dozen cookies

Time: 15 minutes prep, 15 minutes baking per batch

For the pumpkin cookies:

2½ cups flour
1 tsp. baking powder
1 tsp. baking soda
1½ tsp. cinnamon
½ tsp. ground ginger
½ tsp. salt
1½ cups sugar
½ butter, softened to room temperature
1 cup of canned 100% pure pumpkin
1 egg
1 tsp. vanilla extract



For the apple cider glaze:

1¾ to 2½ cups confectioner's sugar
1 tbsp. melted butter
¾ tsp. vanilla bean paste (or vanilla extract)
¼ cup apple cider

1. Preheat your oven to 350°F. Grease a baking sheet and set aside.
2. In a medium bowl, mix together the flour, baking powder, baking soda, cinnamon, ginger, and salt.
3. In a larger mixing bowl, beat together the butter and sugar. Stir in the egg, vanilla, and puréed pumpkin.
4. Add the flour mixture to the sugar mixture and stir until well blended. Drop heaping teaspoons of batter onto the greased baking sheet.
5. Bake at 350°F for about 15 minutes, until the edges of the cookies are golden brown and the tops of the cookies spring back when pressed gently. Cool at room temperature.
6. Whisk together all of the glaze ingredients. Start by using only 1¾ cups of the confectioner's sugar, gradually adding more until you get the desired consistency. The glaze should be just runny enough that it'll spill down the sides of the cookies. Top each cookie with about half of a tablespoon of glaze. Allow cookies to fully set (30+ minutes at room temperature) before wrapping them up.