

pumpkin cookies with burnt butter icing

INGREDIENTS

1 cup sugar

1 cup pumpkin puree

½ cup shortening

1 ½ teaspoons freshly grated orange peel

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

¼ teaspoon salt

¾ cup raisins

½ cup chopped walnuts

ICING INGREDIENTS

¼ cup butter

2 cups confectioner's sugar

1 teaspoon vanilla

1 to 2 Tablespoons milk

DIRECTIONS

1. Heat oven to 375°.
2. Mix sugar, pumpkin, shortening, and orange peel in the bowl of an electric mixer and mix until well combined. Add the flour, baking powder, baking soda, cinnamon, and salt and continue mixing just until combined. Fold in the raisins and walnuts by hand with a silicone spatula or wooden spoon.
3. Drop balls of dough onto an ungreased cookie sheet. For equal sized cookies, it is best to use a metal cookie scoop. (1 ½ Tablespoon is perfect for bite-sized cookies, while 3 Tablespoons was used for the cookies in the post.)
4. Bake until the cookies are light brown and the bottoms are completely golden, about 8-10 minutes. The exact time depends on the size of your cookies. The cookies will still be soft to the touch. Gently remove them immediately from the cookie sheet and cool completely on a rack before topping with icing.
5. TO MAKE ICING: Heat butter in a saucepan over medium heat until it has turned to a delicate brown color. Stir in the confectioner's sugar and vanilla until well mixed. Add just enough milk to make a smooth glaze without being runny (up to 2 Tablespoons). Dip each cookie down into the glaze for easy frosting or use a knife to swirl it onto the top of each. You may need to add a little more milk and stir if you find the icing is getting too thick.

Store cookies in an airtight container for up to a week or freeze without icing for up to three months.

**Makes about 24 regular sized or
48 bite sized cookies**