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Frosted Pumpkin Spice Cookies

By *Susie Iventosch*



INGREDIENTS

1 cup butter
2/3 cup brown sugar
1/3 cup white sugar
1 egg
1 tsp. vanilla
1 cup canned pumpkin
2 cups flour
1 tsp. baking soda

1/4 tsp. baking powder

1/2 tsp. salt

1 tsp. cinnamon

Pinch nutmeg

1/4 tsp. cardamom

1 cup raisins

1 cup chopped nuts (walnuts and pecans)

Frosting Ingredients: (can double if you like more frosting on each cookie)

1/2 stick of butter, softened to room temperature

2 Tbsp. canned pumpkin (you will have some leftover from the cookies)

2 tsp. vanilla extract

2 cups powdered sugar

DIRECTIONS

In a large mixing bowl beat butter with both sugars until fluffy. Add egg and beat well. Stir in pumpkin and vanilla extract. Mix in all dries (including spices) until well blended. Fold in raisins and chopped nuts.

Drop by large spoonful onto greased baking sheet and bake at 350 F. Remove from oven and cool completely before frosting. Store in airtight container.

For frosting: Place butter in a mixing bowl and beat until creamy. Add pumpkin and vanilla and mix well. Beat in powdered sugar a bit at a time to desired consistency. If too thick, add a bit more pumpkin and if too runny add a bit more powdered sugar.

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