



Pumpkin Cookies with Orange Glaze

Prep: 15 minutes plus standing

Bake: 12 minutes • Makes: about 3 dozen cookies

Pumpkin Cookies

- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup packed light brown sugar
- ¾ cup unsalted butter (1½ sticks), softened
- 1 large egg
- 1¼ cups pumpkin pie mix filling
- 2 tablespoons fresh orange juice
- 1 teaspoon orange zest

Orange Glaze

- 1 tablespoon butter
- 2 cups powdered sugar
- 3 tablespoons orange-flavored liqueur such as Grand Marnier® or Cointreau®
- 1 tablespoon fresh orange juice
- 1 teaspoon grated orange zest

1. Prepare Pumpkin Cookies: Position 2 oven racks to upper and lower position. Preheat oven to 375°F. Line 2 rimmed baking pans with parchment paper. In medium bowl, whisk together flour, baking soda, baking powder and salt. In large bowl, with mixer on high speed, beat brown sugar and butter 4 minutes or until light and fluffy, scraping bowl occasionally with rubber spatula. Reduce speed to medium low; add egg and beat until combined. Add pumpkin and orange juice and zest; beat until combined. Reduce speed to low; gradually add flour mixture, beating until just combined.

2. Using 2 small spoons, drop about 1 tablespoon cookie dough 1½ inches apart onto prepared pans. Bake cookies 12 to 14 minutes or until lightly browned and tops spring back when touched, rotating pans between upper and lower racks halfway through baking. Transfer cookies to wire rack to cool completely.

3. While cookies cool, prepare Orange Glaze: In medium microwave-safe bowl, heat butter in microwave oven 20 seconds or until melted. Add powdered sugar, liqueur, and orange juice and zest; whisk until smooth. Makes about 1 cup glaze. Drizzle glaze over cooled cookies and let stand 30 minutes or until glaze is set.

*Approximate nutritional values per serving (1 cookie):
138 Calories, 4g Fat (3g Saturated), 16mg Cholesterol,
97mg Sodium, 22g Carbohydrates, 1g Fiber, 1g Protein*

Helpful tip:

> You can substitute additional orange juice for the orange-flavored liqueur.