



PUMPKIN COOKIES

with Maple Glaze

INGREDIENTS

- 1 Can Pumpkin
- 2 Cups Flour
(substitute GF 1-1 flour if needed)
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 2 tsp Pumpkin Pie Spice
- 1.5 tsp Cinnamon
- ½ Cup Butter, softened
- ¾ Cup Sugar
- ¾ Cup Brown Sugar
- 1 Egg
- 1.5 tsp Vanilla
- 2 tsp Maple Syrup

DIRECTIONS

1. Heat oven to 350 Degrees F
2. In a mixing bowl combine wet ingredients. Combine pumpkin, butter, sugar, brown sugar, egg, vanilla, and maple syrup. Mix with a hand mixer or Kitchen Aid.
3. Next, add your flour, baking powder, baking soda, salt, pumpkin pie spice, and cinnamon. Combine until well incorporated.
4. Grease a cookie sheet and scoop small balls of dough to the pan (I used a small cookie/ice cream scoop).
5. Bake for 12-15 minutes. When done set aside and let them cool completely before adding glaze.

Maple Glaze: 1 Cup powder sugar, 2-3 Tablespoons of Maple syrup. Add .5 tsp at a time of water until you get a consistency that you can dip the cookie in. Flip cookie over and Dip the top of each cooled cookie into glaze, let excess run off and flip back over. Set aside and let glaze harden

NOTES

I subbed regular flour with 1-1 King Arthur Gluten Free flour and they were amazing! My husband couldn't tell these ones were gluten free 😊