



## Pumpkin Cookies

*Jay C. Veregge ~ Executive Chef*  
(makes approx. 24 cookies)

### INGREDIENTS

1 cup butter  
1 cup brown sugar  
1 cup puréed cooked pumpkin, *(canned pumpkin can be substituted)*  
1 each egg  
1 tsp vanilla extract  
2 cups flour  
1 tsp baking powder  
1 tsp baking soda  
½ tsp cinnamon  
¼ tsp nutmeg  
¼ tsp allspice  
½ tsp salt

### PROCEDURE

- Preheat oven to 350°.
- In a mixer with paddle attachment, cream butter and sugar together.
- Add in pumpkin, egg and vanilla extract.
- Mix all dry ingredients together and slowly add to mixer (on slow speed) until incorporated.
- Line a sheet pan or cookie pan with parchment paper.
- Scoop cookies in 1½"-sized balls onto sheet pans with a spoon.
- Bake cookies for 9-11 minutes or until golden brown.
- Let cool or serve warm and enjoy!