













Recipe for: Pumpkin Cookies with Maple Frosting!



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Serving Size: 8









Grocery List:

-  1 cup shortening
-  1 cup sugar
-  1 & 1/2 cups pumpkin (canned is fine)
-  1 egg
-  2 cups flour
-  1 Teaspoon baking soda
-  1 Teaspoon cinnamon
-  1/2 Teaspoon salt
-  1 cup butterscotch bits
-  1 cup walnuts (optional)









Inventory:



-  Measuring Spoons
-  Measuring Cup
-  2 Large Bowls
-  Beaters
-  Baking Sheet
-  Small Bowl
-  Saucepan
-  Large Spoon
-  Fork/whisk

Cooking Directions:

-  Preheat oven to 375*.
-  In a large bowl, cream sugar and shortening with beaters.
-  Add pumpkin. Add 1 egg. Cream ingredients.
-  In a separate bowl, combine flour, baking soda, cinnamon, and salt.
-  Mix flour mixture into cream mixture.
-  Add butterscotch bits and nuts.
-  Spoon onto an ungreased cookie sheet.
-  Bake 10 -12 minutes.

Frosting

-  3 TABLESPOONS butter
-  1/4 cup milk
-  1/2 cup brown sugar
-  1 cup powdered sugar
-  3/4 Teaspoons vanilla
-  In a saucepan, heat at low-med temperature the butter, milk, and brown sugar until the sugar is dissolved. Let cool.
-  Stir in 1 cup of powdered sugar and vanilla.
-  Frost while the cookies are hot.

 = Adult needs to help!
 = Kitcheneer approved activity!

eat smart, be smart!