

Pumpkin Spice Cookies



Ingredients:



Cookies:

- 1/2 cup [Hiland Dairy Salted Butter](#), softened
- 1 cup white sugar
- 2 eggs
- 1 cup canned pure pumpkin
- 2 cups flour

- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 2 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger

Frosting:

- 1/4 cup [Hiland Dairy Salted Butter](#), softened
- 4 ounces cream cheese
- 1 1/2 teaspoons pure vanilla extract
- 2 cups powdered sugar
- 1 teaspoon ground cinnamon

Directions:

Preheat oven to 350 F.

In a mixer, cream the butter and sugar until light and fluffy.



Add eggs and pumpkin, and mix well.



Sift together the flour, baking powder, salt and spices.



Lightly fold the flour mixture into the cookie batter. Be sure not to overwork the batter.



Drop spoonfuls of batter onto a cookie sheet and bake for approximately 15 minutes.



For the frosting, beat the cream cheese and butter until blended. Add powdered sugar one cup at a time until the sugar is well incorporated. Add cinnamon and blend well.



When the cookies have completely cooled, spread the cream cheese frosting on top of each cookie and sprinkle with your favorite cinnamon-sugar topping.