

Pumpkin Cookies

Cookie Ingredients

- 1 cup Crisco Shortening
- 2 cups sugar
- 16 oz. or 2 cups canned pumpkin
- 2 cups raisins
- 2 teaspoons vanilla extract
- 4 cups all purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon nutmeg

Orange Glaze Ingredients

- 3 cups powdered sugar
- 3/4 teaspoon orange zest (finely grated skin of an orange)
- 3-4 tablespoons freshly squeezed orange juice

Note: Store-bought cream cheese frosting can be substituted for Orange Glaze

Directions

1. In a bowl mix shortening, sugar and pumpkin. Add raisin and vanilla. Mix.
2. In a separate bowl, sift together all dry ingredients.
3. Add dry ingredients to first bowl and blend on low with until combined.
4. Place spoon-sized drops of dough on non-stick cookie sheet about 1-inch apart.
5. Bake at 350 degrees approximately 10-15 minutes.
6. After cookies have cooled, frost with orange glaze*.

Orange Glaze Directions

Beat ingredients in bowl, adding orange juice as necessary for desired consistency

** Store-bought cream cheese frosting also tastes delicious with these cookies.*

Submitted by Sharon Whipp