Pumpkin Cookies

Ingredients:

1 C. sugar

1 C. butter

2 eggs, beaten

1 C. cooked and mashed pumpkin (can used canned)

1 tsp vanilla

2 C. flour

2 tsp baking powder

½ tsp salt

For icing:

Powdered sugar

Frozen orange juice concentrate

Instructions:

1. Preheat oven to 375
2. Cream sugar and butter with mixer
3. Add eggs, pumpkin, and vanilla and mix until blended
4. Mix flour with baking powder and salt and then pour into pumpkin mixture and mix until well blended
5. Grease cookie sheet and drop cookies by the spoonful onto the cookie sheet
6. Bake for 10-12 min at 375
7. Let cool (important!) before icing
8. Warm frozen orange juice concentrate until it is liquid instead of frozen
9. To make the icing: Mix orange juice with powdered sugar until it is the consistency of frosting (it will take a LOT more powdered sugar and only a few spoons full of the orange juice to get the right consistency)
10. Once cookies are fully cooled, ice them with the frosting

\*you may want to double this recipe if making for more than your immediate family