

Soft Pumpkin Cookies with Cream Cheese Icing

Traci Horany

Soft, cake-like cookies; very good during the holidays.

2 ½ cups all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. salt
1 ½ cups sugar
½ cup butter, softened
1 cup pumpkin purée

1 large egg
1 tsp. vanilla extract

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese,
softened
¼ cup butter, softened
1 cup powdered sugar
1 tsp. vanilla

Combine flour, baking soda, baking powder, cinnamon, nutmeg, and salt in medium mixing bowl. Mix butter, pumpkin, egg, vanilla, and sugar. Add flour mixture to pumpkin mixture slowly and mix with a mixer. Bake cookies at 350° for 15 to 18 minutes. Let cool completely and ice cookies.

Cream icing ingredients with blender.

Sand Tarts

Grandma's Recipe

1 cup butter
¼ cup powdered sugar
2 tsp. vanilla

2 cups flour
1 cup chopped pecans

Cream butter and sugar. Add vanilla. Add flour and mix well. Add nuts. Form small rolls or crescents about 1 ½ inch long. Bake on ungreased cookie sheet at 325° for 20 minutes or until brown. Roll in sifted powdered sugar. *Makes 4 dozen.*