

## Recipe: Pumpkin Cookies with Browned Butter Icing

From the kitchen of: Laura Acuña

{It's the icing that makes these cookies so delicious!}

1 cup sugar	½ tsp ground ginger
½ cup vegetable oil	¼ tsp ground cloves
1 tsp milk	½ tsp salt
1 large egg	2 tsp baking powder
1 cup canned pumpkin puree	1 tsp baking soda
1 tsp vanilla	1/3 cup finely chopped pecans to use for decorating the tops of cookies
2 cups flour	
1 ½ tsp cinnamon	

With an electric mixer, beat together the sugar and the oil. Add egg, milk, canned pumpkin, and vanilla; blend in well. In a separate bowl, mix together the dry ingredients. Reserve the pecans for topping. Add the dry ingredients to the wet until just incorporated. Drop batter by spoonfuls onto a greased cookie sheet. Bake at 375° for 10-12 minutes. Allow to completely cool before frosting with Browned Butter Icing. Yield 2 dozen

### Browned Butter Icing

½ cup butter  
4 cups confectioners' sugar  
4 tablespoons milk (or more)  
1 tsp vanilla extract  
Dash salt

In a saucepan, melt the butter over medium heat. Cook, stirring constantly, until the butter is a nice medium to dark tan color. If it gets too dark or black, you have allowed it to burn too long. When the butter has been 'burned' to the color described above, remove from heat.

Slowly mix in confectioners' sugar and vanilla. Beat on the high speed of an electric mixer until desired consistency is achieved. Add more milk, if necessary. Frost immediately—icing will set up quickly.

After frosting, I sprinkle the tops of half of the cookies with a few finely chopped pecan pieces. I leave the other half plain for those who do not like nuts. ENJOY!

