

PUMPKIN SPICE COOKIES w/ maple glaze

330 mL	flour
3 mL	baking soda
2 mL	salt
2 mL	ginger, nutmeg
1 mL	cloves
5 mL	cinnamon
125 mL	butter, melted
80 mL	brown sugar
125 mL	white sugar
½	egg, large (25 mL)
2 mL	maple extract (or vanilla can be used)
60 mL	pure canned pumpkin

METHOD:

1. Preheat oven to 375 F.
2. In a **small bowl** mix together the flour, salt, baking soda and spices.
3. In a **glass liquid measure** melt the margarine in the microwave for 50 secs or till melted. Pour it into a **medium bowl**. Then add the brown sugar, white sugar and extract. Stir till blended. Stir in the ½ egg and pumpkin till smooth.
4. Using a wooden spoon, stir in the dry ingredients till blended.
5. **Drop** by 12 equal sized spoonfuls onto the small ungreased cookie sheet. (DO NOT TRY TO SHAPE THEM WITH YOUR HANDS).
6. Bake for 14-17 mins or till starting to brown on the edges. You want a crisp outside and soft inside. Remove from the oven and let sit for 2 mins before removing from the cookie sheet with a **long metal spatula**.
7. Make up **maple icing**: In a **glass liquid measure** melt 15 mL of margarine in the microwave. Add 15 mL of milk and 1-2 mL of maple extract. (a dash of cinnamon or coffee powder can also be used for flavor). Add 125 mL of icing sugar and stir with a **fork**. Add another 15 mL of icing sugar or more until desired spreading consistency is reached.
8. Drizzle over top or spread over whole surface of cookies once they are completely cooled. If drizzling do it over top of a cutting board so any excess drizzle can be scraped up and used.