

# Frosted Ginger Pumpkin Spice Cookies

## Ingredients:

### Cookies:

- 2 1/2 c flour
- 1 tsp baking powder
- 1 tsp baking soda
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves
- 1/2 tsp salt
- 1/2 c butter, room temp
- 1 c white sugar
- 1/2 c brown sugar
- 1 c canned pumpkin puree
- 1 egg, room temp
- 1 tsp vanilla extract
- 4 oz. Crystallized Ginger (diced )



### Spiced Cream Cheese Frosting:

- 1/2 c butter, room temp
- 1/2 c cream cheese, softened
- 2-3 c powdered sugar
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/2 tsp ginger
- 1/4 tsp nutmeg

### Directions:

#### Cookies:

Preheat oven to 350F and line 2 cookie sheets with parchment paper. Set aside.

In a medium bowl, combine flour, baking powder, baking soda, cinnamon, nutmeg, ginger, ground cloves and salt; set aside.

In a medium bowl, cream together the butter and sugars until lightened, about 2 minutes, scraping down the sides of the bowl. Add egg, beat to combine, then beat in the pumpkin and vanilla.

Scrape down the sides of the bowl and gently blend in the dry ingredients in two additions. Fold in the ginger.

Drop batter onto cookie sheets by tablespoonfuls and bake 13-15 minutes in preheated oven.

Cool on a rack.

**Spiced Cream Cheese Frosting:**

In a medium bowl, cream together all ingredients until light and fluffy. Spread over cooled cookies.