



## Pumpkin Cookies with Brown Butter Icing

READY IN



45 min.

SERVINGS



72

CALORIES



168 kcal

DESSERT

### Ingredients

- 2.8 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1.3 teaspoons salt
- 1.5 teaspoons ground cinnamon
- 1.3 teaspoons ground ginger
- 0.8 teaspoon nutmeg
- 0.8 cup butter unsalted softened ()
- 2.3 cups brown sugar packed

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- 2 large eggs
- 14 ounces shortening canned
- 1 cup evaporated milk plus more if needed
- 1 teaspoon vanilla extract pure
- 4 cups powdered sugar sifted

## Equipment

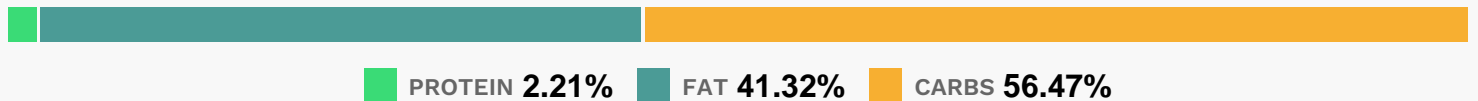
- bowl
- frying pan
- baking sheet
- sauce pan
- baking paper
- oven
- whisk
- hand mixer
- pastry bag

## Directions

- Preheat the oven to 375 degrees. Line baking sheets with parchment paper; set aside. Fit a pastry bag with a large coupler and a 1/2-inch plain round (such as Ateco #806); set aside.
- Whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg in a medium bowl; set aside. Cream 12 tablespoons (1 1/2 sticks) butter and the brown sugar on medium speed in the bowl of an electric mixer fitted with the paddle attachment until pale and fluffy, about 3 minutes.
- Mix in eggs. Reduce speed to low.
- Add pumpkin, 3/4 evaporated milk, and 1 teaspoon vanilla; mix until well blended, about 2 minutes.
- Add flour mixture; mix until combined.

- Transfer 1 1/2 cups batter to a pastry bag. Pipe 1 1/2-inch rounds onto parchment-lined baking sheets, spacing 1 inch apart.
- Bake cookies, rotating sheets halfway through, until tops spring back, about 12 minutes. Cool on sheets on wire racks 5 minutes.
- Transfer cookies to wire racks; let cool completely.
- Put confectioners' sugar in a large bowl; set aside. Melt remaining 10 tablespoons butter in a small saucepan over medium heat. Cook, swirling pan occasionally, until golden brown, about 3 minutes.
- Immediately add butter to confectioners' sugar, scraping any browned bits from sides and bottom of pan.
- Add remaining 5 tablespoons evaporated milk and remaining 2 teaspoons vanilla; stir until smooth.
- Spread about 1 teaspoon icing onto each cookie. If icing stiffens, stir in more evaporated milk, a little at a time.

## Nutrition Facts



## Properties

Glycemic Index:3.36, Glycemic Load:2.65, Inflammation Score:-1, Nutrition Score:1.5782608681399%

## Nutrients (% of daily need)

Calories: 168.47kcal (8.42%), Fat: 7.88g (12.13%), Saturated Fat: 2.81g (17.57%), Carbohydrates: 24.24g (8.08%), Net Carbohydrates: 24.08g (8.76%), Sugar: 20.24g (22.49%), Cholesterol: 11.27mg (3.76%), Sodium: 71.73mg (3.12%), Alcohol: 0.02g (100%), Alcohol %: 0.06% (100%), Protein: 0.95g (1.9%), Selenium: 2.38µg (3.39%), Manganese: 0.06mg (3.1%), Vitamin K: 3.15µg (3%), Vitamin E: 0.42mg (2.78%), Vitamin B1: 0.04mg (2.73%), Calcium: 26.52mg (2.65%), Vitamin B2: 0.04mg (2.54%), Folate: 9.9µg (2.48%), Iron: 0.38mg (2.09%), Phosphorus: 17.48mg (1.75%), Vitamin B3: 0.31mg (1.55%), Vitamin A: 75.11IU (1.5%), Vitamin B5: 0.12mg (1.23%), Potassium: 37.43mg (1.07%)