



Pumpkin Cookies with Browned Butter Frosting

READY IN



115 min.

SERVINGS



30

CALORIES



186 kcal

DESSERT

Ingredients

- 0.7 cup granulated sugar
- 0.7 cup brown sugar packed
- 0.8 cup butter softened
- 1 teaspoon vanilla
- 0.5 cup pumpkin pie filling/mix (from 15-oz can) (not pumpkin pie mix)
- 2 eggs
- 2.3 cups flour all-purpose
- 1 teaspoon baking soda

- 1 teaspoon ground cinnamon
- 0.5 teaspoon salt
- 3 cups powdered sugar
- 1 teaspoon vanilla
- 3 tablespoons milk
- 0.3 cup butter (do not use margarine or spread; it will burn)

Equipment

- bowl
- baking sheet
- sauce pan
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 375°F. In large bowl, beat granulated sugar, brown sugar, 3/4 cup butter and 1 teaspoon vanilla with electric mixer on medium speed, scraping bowl occasionally, until well blended. Beat in pumpkin and eggs until well mixed. On low speed, beat in flour, baking soda, cinnamon and salt.
- On ungreased cookie sheets, drop dough by heaping tablespoonfuls.
- Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheets to cooling rack. Cool completely, about 45 minutes.
- In medium bowl, place powdered sugar, 1 teaspoon vanilla and 3 tablespoons milk. In 1-quart saucepan, heat 1/3 cup butter over medium heat, stirring constantly, just until light brown.
- Pour browned butter over powdered sugar mixture. Beat on low speed about 1 minute or until smooth. Gradually add just enough of the remaining 1 tablespoon milk to make frosting creamy and spreadable. Generously frost cooled cookies.

Nutrition Facts



■ PROTEIN 3.22% ■ FAT 33.59% ■ CARBS 63.19%

Properties

Glycemic Index:6.27, Glycemic Load:8.31, Inflammation Score:-5, Nutrition Score:2.6817391208656%

Nutrients (% of daily need)

Calories: 186.14kcal (9.31%), Fat: 7.04g (10.83%), Saturated Fat: 1.51g (9.41%), Carbohydrates: 29.79g (9.93%), Net Carbohydrates: 29.13g (10.59%), Sugar: 21.06g (23.4%), Cholesterol: 11.09mg (3.7%), Sodium: 168.5mg (7.33%), Alcohol: 0.09g (100%), Alcohol %: 0.24% (100%), Protein: 1.52g (3.04%), Vitamin A: 685.09IU (13.7%), Selenium: 4.32µg (6.17%), Vitamin B1: 0.08mg (5.15%), Folate: 20.24µg (5.06%), Manganese: 0.1mg (4.95%), Vitamin B2: 0.07mg (4.33%), Iron: 0.58mg (3.25%), Vitamin B3: 0.58mg (2.92%), Fiber: 0.66g (2.65%), Phosphorus: 21.61mg (2.16%), Vitamin E: 0.29mg (1.95%), Vitamin B5: 0.16mg (1.56%), Calcium: 13.96mg (1.4%), Copper: 0.02mg (1.13%), Magnesium: 4.07mg (1.02%)