



## Pumpkin Patch Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



288 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.3 cup butter softened
- 1 cup pumpkin puree canned
- 1 teaspoon cinnamon
- 8 oz cream cheese softened
- 1 eggs beaten
- 2 cups flour all-purpose
- 2 cups powdered sugar

- 0.5 teaspoon salt
- 1 cup shortening
- 1 cup sugar
- 24 servings sugar
- 2 teaspoons vanilla extract divided

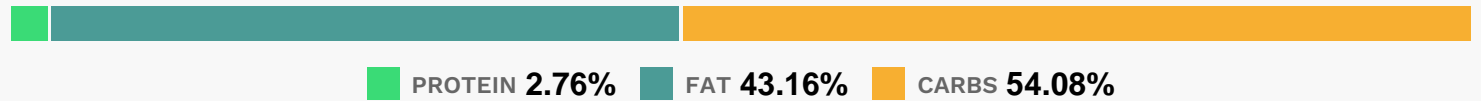
## Equipment

- baking sheet
- oven

## Directions

- Blend together shortening, sugar, pumpkin and egg; stir in one teaspoon vanilla.
- Combine remaining ingredients except cream cheese, butter and powdered sugar. Gradually beat flour mixture into pumpkin mixture. Drop by rounded tablespoonfuls onto greased baking sheets.
- Bake at 350 degrees for 12 to 15 minutes; cool completely. Blend together cream cheese and butter; stir in remaining vanilla. Gradually add powdered sugar until fluffy.
- Spread cookies with frosting.
- Sprinkle with orange sugar.

## Nutrition Facts



## Properties

Glycemic Index:16.22, Glycemic Load:20.13, Inflammation Score:-8, Nutrition Score:4.4713043641785%

## Nutrients (% of daily need)

Calories: 287.98kcal (14.4%), Fat: 14.08g (21.66%), Saturated Fat: 5.35g (33.43%), Carbohydrates: 39.7g (13.23%), Net Carbohydrates: 39.08g (14.21%), Sugar: 30.85g (34.27%), Cholesterol: 21.45mg (7.15%), Sodium: 160.7mg (6.99%), Alcohol: 0.11g (100%), Alcohol %: 0.2% (100%), Protein: 2.02g (4.05%), Vitamin A: 1784.87IU (35.7%), Selenium: 5.16µg (7.37%), Vitamin K: 6.6µg (6.29%), Vitamin B1: 0.09mg (5.93%), Vitamin B2: 0.09mg (5.53%), Folate: 22.08µg (5.52%), Vitamin E: 0.8mg (5.3%), Manganese: 0.1mg (5.22%), Iron: 0.72mg (3.98%), Vitamin B3:

0.67mg (3.33%), Phosphorus: 32.86mg (3.29%), Calcium: 26.06mg (2.61%), Fiber: 0.62g (2.49%), Vitamin B5: 0.23mg (2.3%), Copper: 0.03mg (1.58%), Magnesium: 5.89mg (1.47%), Potassium: 49.25mg (1.41%), Zinc: 0.17mg (1.12%)