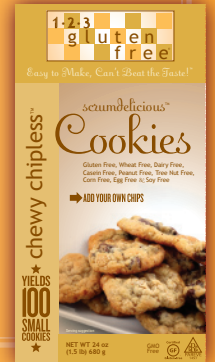


PUMPKIN cookies



1 package 1-2-3 Gluten Free® Chewy
Chipless Scrumdelicious Cookie Mix
1 cup unsalted butter, softened
2 large eggs
1 cup canned pumpkin
1/3 cup sweet rice flour
1 tsp. ground cinnamon

1/2 tsp. ground ginger
1/4 tsp. pumpkin pie spice
1/4 tsp. ground nutmeg
1/4 tsp. ground cloves
2 cups raisins (optional)
1 cup walnuts (optional)

- ① Preheat oven to 350° F.
- ② Using a mixer with a paddle attachment, cream the butter for approximately 1 minute. Add approximately 1 cup of 1-2-3 Gluten Free Chewy Chipless Scrumdelicious Cookie Mix. Beat until the mixture is light and fluffy, approximately 2-3 minutes.
- ③ Add in the eggs, one at a time, beating after each addition. Add the pumpkin puree and mix well.
- ④ Add the remaining 1-2-3 Gluten Free Chewy Chipless Scrumdelicious Cookie Mix, sweet rice flour, and spices. Mix well. After all ingredients are well incorporated, increase the speed of the mixer and mix on high for 1 minute.
- ⑤ Stir in raisins and walnuts by hand, if adding.
- ⑥ Refrigerate dough for 15 minutes.
- ⑦ Scoop the dough by heaping teaspoons onto a Silpat® or parchment-lined baking sheet.
- ⑧ Bake for 10-15 minutes, or until the cookies are browned around the edges and lightly golden brown. Baking times may vary with appliances.
- ⑨ After removing the cookie sheets from the oven, let the cookies rest for 1 minute. Then, using a spatula, carefully remove the cookies to cool on wire racks.

ICING

2 cups confectioner's sugar
1/4 cup unsalted butter, softened
1 tsp. pure vanilla extract
3 Tbsp. orange juice

1. Add all ingredient to bowl of mixer with wire whisk attachment. Blend together and then beat on high until smooth and creamy.
2. Ice cooled cookies. Makes approximately 40 cookies. Cookies should be stored in an air-tight container and may be stored in freezer (even after iced).

