

Pumpkin Cookies (Jolene Wood)

2 c. shortening	2 t. baking soda
2 c. sugar	2 t. baking powder
2 eggs	1 t. salt
1 can (16 oz.) pumpkin	2 t. cinnamon
2 t. vanilla	2 c. raisins (optional)
4 c. flour	1 c. chopped nuts (optional)

Cream shortening and sugar until fluffy. Add eggs and pumpkin, blending well. Add vanilla. Beat in dry ingredients. Add raisins and nuts. Drop onto greased cookie sheet. Bake at 350° for 10-12 minutes. Cool then glaze. Makes about 9 dozen.

Glaze (optional – they are good without the glaze)

6 T. softened margarine	2 t. vanilla
1 c. brown sugar, packed	2 c. powdered sugar
6 T. milk	

Melt butter; add brown sugar and milk, blending well. Boil gently about 2 minutes. Beat in vanilla and powdered sugar. Frost while glaze is hot. Dries fast.