

Iced Pumpkin Oatmeal Cookies

Ingredients:

2 1/2 C old fashioned oats
2 1/3 C flour
1 TBSP baking powder
1 tsp baking soda
2 tsp cinnamon
1 tsp ground nutmeg
1 tsp salt
3/4 C sweet cream unsalted butter
(melted)
1/3 C pumpkin puree
1 1/2 C sugar
1 TBSP molasses
1 tsp vanilla
2 large eggs

Directions:

Preheat oven to 350 degrees.
Line the cookie sheets with parchment paper.
Set aside.

Cookie Directions:

Add the oats, flour, baking powder, baking soda, cinnamon, nutmeg, and salt to a medium bowl.
Whisk to blend all ingredients.
Set aside. Add the butter, pumpkin puree, sugar, molasses, and vanilla in a large bowl. Whisk to combine.
Continue whisking while adding the eggs until all of the ingredients are smooth. Slowly begin to add in the oat mixture. Stirring until completely combined. Using the cookie/ ice cream scoop, drop the dough onto the prepared cookie sheets. Bake at 350 degrees for 10-12 minutes. Rotate the cookie sheet after 5-6 minutes. When the cookies are done they will be brown.
Allow the cookie to cool on the cookie sheets for about 5 min.
Transfer the cookies to a wire rack to cool for an additional 5 min.

Icing Directions: Whisk the powdered sugar, cinnamon, water and vanilla together into a small bowl until smooth. Frost each cookie.
Set aside for the glaze to harden completely.

Store the remaining cookies in an airtight container for up to a week.



Cinnamon Icing Ingredients;

2 C powdered sugar
1 tsp cinnamon
4 TBSP water
1 1/2 tsp vanilla