

PUMPKIN CRANBERRY SPICE COOKIES

from *The Cooks Next Door*

2 1/4 c. all-purpose gluten-free flour mix
2 tsp baking powder
1 tsp baking soda
1 tsp xanthan gum
1 1/2 tsp cinnamon
1/2 tsp ginger
1/4-1/2 tsp nutmeg
1/8 tsp cloves
1/2 tsp salt
1/3 c. brown sugar, packed
1/3 c. white sugar
1/2 c. butter, softened
2/3 c. pumpkin puree
2 eggs
1 tsp vanilla
1/2 c. plain yogurt
2/3 c. chopped fresh or frozen cranberries

Icing

2 1/2 Tbsp butter
1 1/2 - 2 c. powdered sugar
2 Tbsp heavy cream
3/4 tsp vanilla
2 Tbsp pumpkin puree
1/4 tsp cinnamon
dash each of ginger, nutmeg, and cloves

Preheat oven to 375°F. Line a baking sheet with parchment paper.

In a large bowl, sift together the flour, baking powder, baking soda, xanthan gum, spices, and salt.

In a separate bowl, combine the sugars and butter and using a mixer, beat until fluffy and lightened in color. Add the pumpkin puree and beat until combined. Add eggs one at a time; mixing completely between each. Stir in the vanilla.

To the pumpkin mixture, add the flour mixture alternating with the yogurt. Mix between each addition. Stir in the cranberries.

Drop by rounded Tablespoonfuls onto the prepared baking sheet. Bake for 10-12 minutes (mine took the full 12 minutes) or until edges are golden. Cool completely on a wire rack.

For the icing: Heat the butter in a saucepan until lightly browned, but not burned, stirring constantly. Remove from heat and whisk in the cream and vanilla. Add some powdered sugar to make a paste. Then add the remaining powdered sugar slowly, whisking until fully combined (add powdered sugar until icing is desired consistency). Stir in spices and the pumpkin puree.