



# Pumpkin Pie Spice Cookies

## INGREDIENTS:

- 2 sticks (1 cup) unsalted butter (softened)
- 1 1/2 cups of granulated sugar
- 2 eggs
- 1 teaspoon of vanilla
- 1 teaspoon of butter flavoring
- 3 cups of flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 2 Tablespoons of pumpkin spice seasoning

## DIRECTIONS:

- Preheat oven to 350F degrees.
- In a large mixing bowl, cream together butter and sugar until smooth.
- Add eggs, vanilla and butter flavoring and mix well.
- Add all dry ingredients and mix until able to knead into a firm ball of dough (add additional flour if necessary).
- Roll out on a floured counter with a flour coated rolling pin to desired thickness.
- Cut using a large (I used a 6") round cookie cutter
- Use a knife or pizza cutter to divide circle into even triangle "pie" pieces.
- Place cookies on ungreased cookie sheets and bake at 350F degrees for 8 to 10 minutes.
- Slide baked cookies onto parchment paper to cool completely.
- Frost as desired, or simply sprinkle with colored sugars