



Virtual Cooking with DTDL

Saturday, October 16

1 pm (on Zoom)

We'd love for you to cook along with us! Here are all the ingredients and materials needed.

Iced Pumpkin Cookies

Servings: 3 dozen cookies

Ingredients (provided by DTDL)

Baking powder (1 teaspoon)
Baking soda (1 teaspoon)
Ground cinnamon (2 teaspoons)
Ground nutmeg (1/2 teaspoon)
Ground cloves (1/2 teaspoon)
Pumpkin puree (1 cup)
Powdered sugar (2 cups)

Ingredients (provided by participant)

Flour (2 ½ cups)
Salt (1/2 teaspoon)
Butter (Softened, ½ cup)
White sugar (1 ½ cups)
Egg (1 egg)
Vanilla extract (1 teaspoon + 1 teaspoon)
Milk (3 tablespoons)
Melted butter (1 tablespoon)

Kitchen Items:

Oven, oven mitts/hot pads
Whisk, large/wooden spoon
Measuring spoons and cups
Large bowl, medium bowl
Cookie sheets
Fork

Directions:

1. Preheat oven to 350 degrees F. In a large bowl, combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.
2. In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly.
3. Bake for 15 to 20 minutes in the preheated oven. Cool cookies.
4. To Make Glaze: Combine powdered sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency. Drizzle glaze on top of cookies with fork.