

Pumpkin Spice Cookies

- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/2 cup (packed) golden brown sugar
- 1/2 cup sugar
- 1 large egg
- 2 tbsp. pure maple syrup
- 1 cup canned solid pack pumpkin
- 1 tsp. grated orange peel
- 1 tsp. maple extract
- 2 tsp. ground cinnamon
- 1/2 tsp. ground allspice
- 2 cups all purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 cup raisins

1. Preheat oven to 350 degrees.
2. Butter heavy large baking sheets.
3. Beat first 5 ingredients in large bowl until well blended.
4. Add pumpkin, orange peel, maple extract, cinnamon and allspice and beat to blend.
5. Mix flour, baking soda and salt in small bowl.
6. Add to pumpkin mixture and beat just until combined.
7. Mix in raisins.
8. Drop batter by rounded tablespoonfuls onto prepared baking sheets. Bake cookies until edges are golden brown and centers are firm to touch, about 10 minutes.
9. Transfer to racks and cool.

10. Drizzle Orange Glaze over cookies (below).

11. Let stand until glaze sets, about 30 minutes.

Makes about 4 dozen.

Orange Glaze

2 cups powdered sugar

4 tbsp. orange juice

1 tsp. lemon juice

1 tsp. grated orange rind

1. Combine sugar, orange juice, lemon juice and orange rind.
2. Stir thoroughly to blend.
3. Spoon glaze over cooled cookies and serve.