

Pumpkin Cookies with Caramel Frosting

1 cup Crisco
1 cup sugar
1 cup pumpkin
1 egg
1 tsp. vanilla
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt



Cream shortening and sugar. Add pumpkin, egg, and vanilla. Blend in dry ingredients. Bake at 350 for 12 - 15 minutes. Spread caramel frosting on top. Also good with cream cheese frosting.

Caramel Frosting

1 cup brown sugar
1/2 cup butter
1/4 cup milk
1 tsp. vanilla
1 1/2 cups powdered sugar

Combine brown sugar, butter and milk and bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat and stir in vanilla. Cool to lukewarm, then gradually beat in the powdered sugar until frosting reaches spreading consistency. The more powdered sugar you add, the faster it will harden.

Recipe from my friend Freida

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