

## Sweet Spiced Pumpkin Cookies

1 C. butter, softened  
1 C. sugar  
1 C. baked, mashed pumpkin or winter squash  
1 egg, lightly beaten  
1 t. pure vanilla extract  
2 C. flour  
1 t. baking powder  
1/2 t. baking soda  
1 t. ground cinnamon  
1/4 t. ground allspice  
1/2 t. salt  
1 C. chopped nuts or chocolate chips (optional)

Preheat oven to 375. In a large bowl, mix cream butter and sugar. Add pumpkin, egg, and vanilla and mix well. In another bowl, combine dry ingredients and then add this mixture to the bowl of wet ingredients. Mix well to form a batter. Stir in the nuts or chips if you are using them. Drop in rounds onto ungreased cookie sheet and bake for 10-15 minutes. Cool on a rack and then store in an airtight container.

Note- these cookies can easily be made vegan by substituting 2 T. arrowroot starch for the egg.