

Pumpkin Cookies

with brown-butter icing

Makes about 5 dozen

Ingredients: for the cookies

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1¼ teaspoons salt
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¾ cup unsalted butter, softened
- 2¼ cups packed dark-brown sugar
- 2 large eggs
- 1½ cups canned solid-pack pumpkin {15 oz}
- ¾ cup evaporated milk
- 1 teaspoon pure vanilla extract

Ingredients: for the icing

- 3 cups confectioners' sugar, sifted
- 8 tablespoons unsalted butter
- ¼ cup evaporated milk, plus more if needed
- 1 teaspoon pure vanilla extract

Preheat the oven to 375° F.

Whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg in a medium bowl, and set aside.

1. Put butter and brown sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy, about 3 minutes. Mix in eggs. Reduce speed to low. Add pumpkin, evaporated milk, and vanilla; mix until well blended, about 2 minutes. Add flour mixture and mix until combined.

2. Scoop the cookie dough {1½-inch rounds} onto parchment-lined baking sheets, spacing about 2 inches apart. Bake cookies about 11-12 minutes. Let cool on sheets on wire racks.

3 To make icing: Put confectioners' sugar in a large bowl and set aside. Melt butter in a small saucepan over medium heat. Cook, swirling pan occasionally, until golden brown, about 6-10 minutes. Immediately add butter to confectioners' sugar, scraping any browned bits from sides and bottom of pan. Add evaporated milk and vanilla; whisk until smooth. Spread about 1 teaspoon icing onto each cookie. Cookies can be stored in single layers in airtight containers at room temperature up to 3 days.

Note: If icing stiffens, stir in more evaporated milk, a little at a time.

