

Cranberry-Pumpkin Cookies!

Ingredients:

1/2 cup butter or margarine, softened
1 cup white sugar
1 teaspoon vanilla extract
1 egg
1 cup pureed cooked pumpkin
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup cranberries
1 teaspoon ground cinnamon
1 tablespoon grated orange peel
1/2 cup chopped nuts

Directions:

Preheat oven to 375 degrees F. Grease cookie sheets.

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in vanilla, egg and pumpkin.

Sift together the flour, baking powder, baking soda, salt and cinnamon and add to mixture. Mix until well blended.

Cut the cranberries in half and stir into mixture. Add orange peel and nuts.

Drop by teaspoonfuls onto cookie sheets. Bake for 10 to 12 minutes.

Enjoy!

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