

PUMPKIN COOKIES

(Nursery School)

(From the P.T.A. of P.S. 166, The "Eat" Cookbook. March 1975. Compiled and edited by Judie Wishny & Tanya Kaufman.)

Ingredients

1/2 cup butter or margarine.

1 1/4 cups sugar.

1 teaspoon vanilla.

1 1/2 cups pumpkin (cooked or mashed)

2 1/2 cups flour.

4 teaspoons baking powder.

1/2 teaspoon salt.

1/2 teaspoon cinnamon.

1.2 teaspoon nutmeg.

raisons.

Directions

1. Cream 1/2 cup margarine and 1 1/4 cups sugar.
2. Mix in 1 teaspoon vanilla and 1 1/2 cups pumpkin (cooked or mashed).
3. Sift together in a separate bowl, 2 1/2 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 1/2 teaspoon cinnamon, and 1/2 teaspoon nutmeg.
4. Blend dry mixture into creamed mixture.
5. Stir in raisons.
6. Drop dough by teaspoon on a greased cookie sheet.
7. Bake at 375 degrees for 15 minutes.