**Iced Pumpkin Cookies (these are the ones that seem like scones)**

Ingredients:

- 2 1/2 cups of all-purpose flour

- 1 tsp baking powder

- 1 tsp baking soda

- 2 tsp ground cinnamon

- 1/2 tsp ground nutmeg

- 1/2 tsp ground clove

- 1/2 tsp salt

- 1/2 cup softened butter

- 1 1/2 cup white sugar

- 1 cup canned pumpkin puree

- 1 egg

- 1 tsp vanilla extract

- 2 cups confectioners' sugar

- 3-6 tbs milk

- 1 tbs melted butter

- 2 tsp vanilla extract

- 1 tsp ground cinnamon

Directions:

1. Preheat oven to 360 degrees F. Combine dry ingredients (flour, baking powder, baking soda, cinnamon, nutmeg, clove, salt). Set aside 2. In a separate bowl, cream softened butter and sugar. Add pumpkin, egg, and 1 tsp of vanilla. Beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonful.

3. Bake for 15 to 20 minutes. Transfer to cooling rack.

4. To make glaze: Combine confectioners' sugar, 3 tbs milk, melted butter, 1 tsp vanilla, 1 tsp cinnamon. Add more milk to obtain a drizzling consistency. Dip or drizzle cooled cookies with glaze.

5. Enjoy!