

Soft Pumpkin Cookies

<https://tikkido.com/blog/soft-pumpkin-cookies>

Soft Pumpkin Cookies

- 1 1/2 cups shortening
- 3 cups sugar
- 3 eggs
- 6 cups flour
- 3 teaspoons cinnamon
- 3 teaspoons baking powder
- 3 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 large (29oz) can of pumpkin puree (NOT pumpkin pie filling)
- 1 teaspoon allspice

Instructions:

1. Mix the sugar and shortening together, and beat until fluffy. Add eggs and beat.
2. Add spices, salt, baking powder and baking soda, pumpkin, and mix together.
3. Add the flour last, mixing just until incorporated.
4. Scoop the cookie dough onto a cookie sheet, and bake at 375 Fahrenheit for 10-12 minutes.
5. Let cool completely before icing the cookies with cream cheese frosting.