

A Recipe From *tikkido*

Pumpkin Spice Vanilla Wafer Cookies

<http://tikkido.com/blog/pumpkin-spice-homemade-vanilla-wafer-cookie-recipe>

Ingredients:

- 1 stick (8 Tablespoons) butter, softened
- 2 teaspoons vanilla
- 1/2 teaspoon salt
- 1/2 cup (4 ounces) milk
- 1/2 cup brown sugar
- 1/4 cup white sugar
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves
- 1 1/4 cups flour

Instructions:

1. Preheat oven to 350 degrees.
2. Cream sugars and butter together. Add spices, salt, and vanilla and mix. Add milk and flour and mix until a smooth batter forms.
3. Put batter in a disposable piping bag and pipe out 1" circles of batter on a parchment-lined baking sheet.
4. Bake for 18-20 minutes at 350 degrees Fahrenheit, until the cookies are browned nicely on the edges.

