



Pumpkin Cookies

1 cup butter, melted
1 cup granulated sugar
1/2 cup brown sugar, packed
1/3 cup canned pumpkin (not pumpkin pie mix)
1 egg
1 teaspoon vanilla extract
1-1/4 cups all-purpose flour
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon baking soda
2 cups uncooked oats (old fashioned)
1/2 cup toasted chopped pecans
1/2 cup chopped dried cherries

Preheat oven to 350 degrees F. In a large bowl, mix butter, granulated sugar, brown sugar and pumpkin. Add egg and vanilla; mix until smooth. In separate bowl, mix flour, cinnamon, nutmeg and baking soda; blend into butter mixture. Stir in oats, pecans and cherries. Drop teaspoonfuls of dough onto well-greased cookie sheets. Bake at 350 degrees for 10 to 15 minutes or until brown around the edges. Cool about 2 minutes on cookie sheets, then transfer to wire cooling racks. Store in airtight container. *Makes about 4 dozen.*

Toasted Pecans

Pecans, shelled
Cooking spray

Preheat oven to 350 degrees F. Lightly spray jelly roll pan with cooking spray. Spread pecans on pan; bake at 350 degrees for about 5 minutes or just until aromatic. Watch carefully as they burn easily. Cool.

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