Soft Pumpkin Cookies

We are having an Indian Summer here in Napa Valley, with temperatures in the high 80s and 90s, but in our hearts it is Fall. This is a great recipe to bring a little autumn into your life no matter what the weather is doing outside.

1 cup softened butter (I use salted, but you do you)
1 1/2 cups granulated sugar
1 large egg
1 1/4 cups pure pumpkin puree (not pie filling)
2 tsp. vanilla extract
2 cups all purpose flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground allspice
8 ozs. milk or dark chocolate chips (optional - if you love chocolate, do it. It you love pumpkin more, leave them out - they overpower the delicate pumpkin flavor)

Preheat oven to 350° Fahrenheit. In a mixing bowl, cream the butter and sugar.If you are using a mixer, use the paddle. Add the egg and mix until smooth. Add the pumpkin and vanilla. Mix until well combined (it will look weird, don't worry, it's fine). Add the remaining ingredients and mix until smooth and well combined. Scoop onto a baking sheet lined with foil or parchment paper using a small ice-cream scoop (the size of a largish meatball), or drop using a soup spoon. Bake for 10-15 minutes, until puffed and lightly browned. Let cool enough to handle and enjoy them warm, or let them cool and drizzle with this glaze:

2 cups powdered sugar
1/4 cup milk
2 Tablespoons melted butter
1 tsp. vanilla
1/2 tsp. ground cinnamon

Mix all ingredients together to form a smooth paste. Drizzle over the cookies with a spoon, or put it in a piping bag and squeeze stripes over the cookies. Let sit to set, although

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it will always be a little soft due to the butter. I dare you to keep these around more than two days.

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