

## **Pumpkin Delights (by: Korene)**

2½ C Flour  
½ tsp Baking soda  
¼ tsp Salt  
1 tsp Ground ginger  
2 tsp Cinnamon  
½ tsp Pumpkin Pie spice (or All spice)  
½ tsp Black pepper  
1¼ C Light brown sugar  
¾ C Softened butter  
1 Egg  
¾ C Pumpkin filling

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Toasted coconut (or could substitute walnuts)  
Philly Cream Cheese frosting (See recipe below)

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Combine dry ingredients up to the brown sugar in a mixing bowl and mix with wire whisk.

Combine brown sugar, softened butter and egg and beat with hand blender. Add in pumpkin filling and mix. ~~Slowly add in the dry ingredients.~~ Once dry ingredients have been incorporated, chill the dough for one hour, which will keep the dough less sticky.

Pre-heat oven to 300°

Roll dough into a 1 inch ball (or about the size of a quarter). Place onto ungreased cookie sheet about 1½ inch apart. Bake for 20-25 min. Cool on wire rack.

Once cool, using Philly cream cheese frosting, spread frosting onto the bottom of a cookie. Sprinkle with toasted coconut and top with another cookie.

Makes about 20 – 25 sandwich cookies.

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### **Philly Cream Cheese frosting**

¼ of an 8 oz pkg of Philly Cream Cheese  
2 tbs Softened butter  
¼ C Powdered sugar  
¼ tsp Vanilla

Combine cream cheese and butter and cream until fluffy. Add sugar and vanilla, beat well.