

## Orange-Pumpkin Cookies

- ½ cup butter, softened
- ½ cup shortening
- ½ cup granulated sugar
- ½ cup packed brown sugar
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1 teaspoon finely shredded orange peel
- 1 egg
- 1 cup canned pumpkin
- 2 cups all-purpose flour

### Orange-Butter Frosting

- ¼ cup butter
- 2 cups sifted powdered sugar
- ¾ teaspoon finely grated orange peel
- 2 tablespoons orange juice
- Sugared, finely shredded orange peel

Preheat oven to 375 degrees.

In large mixing bowl, beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add the granulated sugar, brown sugar, baking powder and baking soda. Beat until well combined, scraping sides of bowl occasionally. Beat in orange peel, egg, and pumpkin. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.

Drop dough by rounded teaspoon 2-inches apart onto an ungreased cookie sheet.

Bake in a 375 degree oven for 9 to 11 minutes or until tops are firm. Transfer cookies to a wire rack; cool. When cool, frost with Orange-Butter frosting.

Orange-Butter Frosting: In a medium mixing bowl beat butter until fluffy. Gradually add sifted powdered sugar, beating well. Slowly beat in ¾ teaspoon finely shredded orange peel and 2 tablespoons orange juice. Beat in additional orange juice, if needed, to make frosting of spreading consistency.

If desired, garnish each frosted cookie with sugared, finely shredded orange peel.

Makes 36 cookies.