

Owl Sugar Cookies

ingredients

1 stick softened butter

3 eggs

3 + 1/2 cups flour

3 teaspoons baking powder

1 teaspoon salt

1 + 1/4 cup sugar

2 teaspoons vanilla extract

1 teaspoon almond extract

3 tablespoons pure pumpkin puree

1 heaping teaspoon allspice

chocolate chips, raisins, almonds, pecan halves, peanuts

directions

preheat oven to 350. combine all dry ingredients (excluding allspice) in a small bowl. whisk until well incorporated. in a mixer, cream butter and sugar. slowly add in eggs and extracts. with the mixer on low, slowly pour in the dry ingredients (just until combined). If dough doesn't pull away from the bowl slightly, then add more flour gradually. remove half of the dough and place on a lightly floured counter. add pumpkin puree and allspice to the remaining 1/2 of dough still in the mixer. mix until incorporated. add more flour until dough slightly pulls away from bowl (~1/4 cup). remove dough and place on a lightly floured counter.

with a rolling pin, roll each ball of dough until 1/4 inch in thickness. use a small biscuit cutter (with scalloped edges) to cut away the face. place cookie on parchment lined baking sheet. use the remaining scraps to roll small balls (using the opposite color than face) lightly flatten the balls on the owl face. add chips and raisins for the pupils and nuts for the beaks.

bake for 6-8 minutes, remove cookies from baking sheet and let cool on a wire rack. store in an airtight container.