

Pumpkin Pie Cookies

Ingredients

- 125 mL pumpkin
 - 60 mL icing sugar
 - 15 mL brown sugar
 - 2 mL cinnamon
 - 1 mL salt
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- 1 sheet puff pastry thawed

Procedure

1. Pre-heat oven to 425F
2. Roll out the puff pastry until a little larger than starting with
3. Cut out as many pumpkins as possible from one sheet. Start in the corner and flip the cutter upside moving across the sheet.
4. Mix pumpkin and dry ingredients together
5. Brush egg around the edges of the puff pastry
6. Fill each 'cookie' with 25 mL of filling, place a matching puff 'cookie' on top
7. Using a fork, press and seal around the edges of the pumkin
8. Using a sharp knife, cut slits on the to of the cookies to simulate the lines on a pumkin.
9. Brush with egg, and bake for 18 minutes until golden brown and puffed.