



*From Marie Louise's
kitchen to yours.*

Pumpkin Spice Drop Cookies with Apple Cider Glaze

EQUIPMENT NEEDED:

1 small, 1 medium, and 1 large mixing bowl, hand mixer, spatula, measuring spoons, measuring cups, non-stick cooking spray, wire cooling racks

INGREDIENTS:

For the cookies:

2 1/2 cups Bloomfield Farms	1/2 tsp. salt
All-purpose Baking Mix	1 1/2 cups granulated sugar
1 tsp. baking soda	1/2 cup butter (1 stick), softened
1 tsp. baking powder	1 cup 100% Pure Pumpkin
1 tsp. ground cinnamon	1 large egg
1/2 tsp. ground nutmeg	1 tsp. GF vanilla extract
1/2 tsp. ground cloves	

For the glaze:

2 cups sifted powdered sugar
3 Tbsp. apple cider
1 Tbsp. melted butter
1 tsp. vanilla

PROCEDURE:

1. Preheat oven to 350° F. Grease baking sheets or line with parchment paper.
2. Combine baking mix, baking soda, baking powder, cinnamon, nutmeg, cloves and salt in medium bowl.
3. Beat sugar and butter in large mixer bowl until well blended.
4. Add in pumpkin, egg, and vanilla extract and beat until smooth.
5. Gradually beat in flour mixture.
6. Drop by rounded tablespoon onto prepared baking sheets. Mix will be wet and sticky.
7. Bake for 15 to 18 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

For Glaze:

1. Combine powdered sugar, apple cider, melted butter and vanilla extract in small bowl until smooth.
2. Drizzle over cooled cookies.

Makes 28-32 cookies

At Bloomfield Farms, gluten free
isn't just business. *It's personal.*

Sue and Dan Sutherland founded Bloomfield Farms® because food allergies hit close to home. Their youngest granddaughter was diagnosed with an egg allergy and gluten sensitivity. Sue and Dan researched this terrible disease and found a limited amount of good quality gluten free food available.

After four years of research and development, Bloomfield Farms was born. Their dedicated gluten and nut free, kosher manufacturing plant opened in October 2010.

The dream they had for their granddaughter can now be shared by all. From cake mixes to pizza dough, they take great pride in bringing the joy of eating back to so many who are suffering.

www.TheBloomfieldFarms.com



We'd love to hear from you!
Send us a picture of your gluten
free culinary adventures!



From the kitchen of
Marie Louise Ludwig

<http://mariekier.wix.com/marielouiseludwig>

*Marie is a long time chef, food blogger,
and QVC personality, as well as a proud
Autism warrior mom.*