

Spice Cookies

1 C flour	3 t pumpkin pie spice
¼ t. baking powder	½ C butter
¼ t soda	¼ C turbinado sugar (raw)
¼ t salt	¼ C brown sugar

Sift first 5 ingredients together. Cream butter and sugars together. Add dry ingredients to creamed butter and sugar and mix. If it doesn't form a ball, a small amount of water can be added. Shape dough into a log. Wrap with wax paper or plastic wrap and place in freezer (I slip the covered log into an empty paper towel center before putting in the freezer, that way it holds its shape). Leave in the freezer from 4 hours up to 3 days (I've kept mine for as long as a month and the cookies were great). Preheat oven to 325°. Slice log into 1/4" rounds. Place on parchment covered cookie sheet and bake 10-14 minutes or until cookies are dry. Additional notes: I didn't have pumpkin pie spice so I substituted 1 t. cinnamon, ½ t. cloves, ½ t. nutmeg and 1 t. ginger. Also if you keep the dough in the freezer a long time like I do, it's easier to slice if you let it thaw about 5 minutes first.