

# U The Lexingtonienne U

## PUMPKIN CHOCOLATE CHIP CAKIES

- 1 box spice cake mix
- 1 15-oz can pumpkin puree (or 1 3/4 C if you can only find the larger can or are using leftovers)
- 1 11-oz bag milk chocolate chips
- 1/3 C sugar

Preheat oven to 350. Line cookie sheet with parchment paper. In a mixing bowl, combine spice cake and pumpkin until thoroughly mixed. Fold in chocolate chips. Scoop cakies by spoonfuls (I used a #30 cookie scoop - highly recommend) onto cookie sheet. Moisten the bottom of a glass, dip in sugar, and lightly press each cakie to flatten slightly. The cakies basically maintain the same shape after baking that they had before baking, so you don't have to allow much room for spreading out. Bake for 5-6 minutes, turn the pan, and bake for about 6-7 more minutes. Drizzle with icing.

## EASY ICING

*This recipe is fabulous for icing sugar or shortbread cut-out cookies, but it works well with pumpkin chocolate chip cakies too! I recommend doubling these amounts.*

- 1 C powdered sugar, measured then sifted
- 2 tsp milk
- 2 tsp light corn syrup
- 1/4 tsp vanilla extract

Mix powdered sugar and milk together until smooth. Add corn syrup and vanilla and beat until smooth and glossy. In order to make it drizzle-friendly, you may want to microwave it for about 20 seconds. Drizzle over cakies.

