



# Spice Cookies with Pumpkin Dip **SHERRY FERRANTE**

## **COOKIE INGREDIENTS**

1-1/2 c butter, softened  
2 c sugar  
2 large eggs, room temp  
1/2 c molasses  
4 c all purpose flour  
4 tsp baking soda  
2 tsp ground cinnamon  
1 tsp ground ginger  
1 tsp ground cloves  
1 tsp salt  
Additional sugar

## **DIP INGREDIENTS**

1 pkg (8 oz) cream cheese, softened  
2 cans pumpkin pie mix  
2 c confectioner's sugar  
1/2 to 1 tsp ground cinnamon  
1/4 to 1/2 tsp ground ginger

## **INSTRUCTIONS**

Cream butter and granulated sugar until light and fluffy. Beat in eggs and molasses. Combine next 6 ingredients; add to creamed mixture and mix well. Chill overnight.

Shape into 1/2-in. balls; roll in additional sugar. Place 2 in. apart on ungreased baking sheets. Bake at 375° until edges begin to brown, about 6 minutes. Cool 2 minutes before removing to a wire rack.

For dip, beat cream cheese until smooth. Beat in pumpkin pie mix. Add confectioners' sugar, cinnamon and ginger; mix well. Serve with cookies. Refrigerate leftover dip.