



# Pumpkin Spice Muffin Tops

Flavor combination so heavenly that Starbucks created a whole season for it.

These are soft, cake-like cookies the size of those giant muffin tops, with cinnamon cream cheese frosting.

- 1 cup softened butter
- 2/3 cup brown sugar
- 1/3 cup white sugar
- 1 egg
- 1 tsp Cookie Nip (or more if you are feeling frisky)
- 1 cup canned pumpkin (not pumpkin pie filling)
- 2 cups all purpose flour
- 1 ½ tsp. ground cinnamon
- 1 tsp. baking soda
- ¼ tsp. baking powder
- 1 cup salted, toasted, chopped pecans (the same as used for the Manhattan cookies)

Pour all ingredients in a bowl and mix. Drop ¼ cup of the cookie dough onto a baking stone and smooth it around the edges. These cookies will spread so give about 2" space between cookies. Bake on 325 for about 12-15 minutes. You don't want to overcook these. They are not supposed to get crispy.

## Frosting

- 1 stick soft butter
- 1 8 oz. cream cheese
- 4 cups powdered sugar
- 1 ½ tsp. Cookie Nip
- ½ tsp. ground cinnamon

more toasted pecans for garnish.

Mix frosting ingredients and spoon onto the top of the cookies. Sprinkle tops with more chopped, toasted, salted pecans.

Recipe yields 18 muffin tops