



happy  
fall!

## Pumpkin Surprise Cookies

1/2 cup (1 stick) butter, softened  
1/4 cup butter flavored shortening  
1 1/3 cups sugar  
2 large eggs

3 1/2 cups sifted flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
Chocolate Covered Macadamias  
Pretzel Sticks  
Orange food coloring

In a large bowl, beat the butter and shortening (with an electric mixer on medium speed) until well blended. Add sugar and beat until light. Add eggs one at a time, beating well after each addition.

In a separate medium size bowl, combine the flour, baking soda and salt. Use a whisk to thoroughly mix the flour mixture. Add half of the flour mixture to the butter mixture and beat until blended. Add remaining flour mixture and mix until a soft dough forms. Add approx 1/8 to 1/4 tsp. of the orange food coloring and mix until thoroughly blended.

Place approximately 1 tablespoon of the dough in your palm (you may want to wear gloves). Flatten the dough into a disc shape. Place a Chocolate Covered Macadamia nut in the center of the disc. Fold the edge of the dough over and squeeze tightly. Roll gently to form into a ball, then shape as desired. Use a table knife to form indentations along the sides of the ball. Place it on a parchment covered cookie sheet and poke a small piece of a pretzel stick in the top.

Bake cookies at 350° for 10 - 12 minutes, until cookie bottoms are golden brown. Cool several minutes before moving. Transfer to wire rack to cool completely.

