

Raisin-walnut Filled Pumpkin Spice Cookies

Ingredients

1 cup butter
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
2 teaspoons baking powder
1 tablespoon pumpkin pie spice
2-3/4 cups all-purpose flour
Orange food color

For the Filling:

2 cups raisins, finely chopped
3/4 cup chopped walnuts, finely chopped
1/2 cup frozen orange juice concentrate, thawed

Directions

Preheat oven to 350 F. In a large bowl with an electric mixer, beat together butter and sugar until creamy. Beat in egg and vanilla. Add baking powder, spice, and flour one cup at a time mixing after each addition. The dough will be very stiff. Blend last flour in by hand. Do not chill dough. To tint with food color: add small amounts until desired color is reached. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 inches in diameter.

Dip round or pumpkin-shaped cookie cutters in flour before each use, to make pumpkin-shaped cookies with all of the dough. Place half the cookies on cookie sheets. Place 1 tablespoon filling on cookie. Cut out the eyes and mouth from remaining cookies, to make a jack-o-lantern. Place on top of filling. Press to seal edges. Bake for 12 to 15 minutes or until lightly browned.

For the filling: Mix together the raisins, walnuts, and orange juice concentrate in a bowl.