

Harry Potter's Pumpkin Cookies

Preparation time: 10 min (if you've got some pumpkin puree ready) or 1h 30 min (if you don't)

Baking time: 15-18 min

Yield: 40-50 cookies

Ingredients:

- 110g butter
- 1 cup white sugar
- ½ cup muscovado sugar
- 1 cup pumpkin puree*
- 1 egg
- 1 tsp. vanilla extract
- 2 ½ cups flour
- ½ tsp. salt
- ½ tsp. baking soda
- 1 ½ tsp. baking powder
- 1 tsp. ground cinnamon
- ¼ tsp. (freshly) ground nutmeg
- ⅛ tsp. ground cloves

- 1 ½ sifted powdered sugar
- 3 tbsp. milk
- 1 tbsp. melted butter
- 1 tsp. vanilla extract



* Just buy a pumpkin which is suited for baking (≠ those which are ideal for soup). Wash, cut open, remove the seeds and the skin and chop into small cubes. Cook with a bit of water until the pumpkin starts to “fall apart”. This will take about 30-60 minutes depending on your pumpkin. Now you can create the puree by simply stirring the pumpkin pulp with a (non-electric) whisk. Let it cool down. If you don't need it all at once you can store the rest in your freezer.

Preparation Instructions:

1. Preheat the oven to 180°C (350°F).
2. Mix butter and sugar in a large bowl until light and smooth.
3. Add pumpkin puree, egg and vanilla extract until the whole mixture is well combined.
4. Combine flour, salt, baking soda, baking powder, cinnamon, nutmeg and cloves and add gradually to the butter mixture. The dough should be soft but still malleable.
5. Form round dough balls about the size of a teaspoon and put them onto prepared baking tins (probably you'll need about 3 tins until you're done).
6. Bake in the middle of the oven for 15-18 minutes.
7. Combine sifted powdered sugar, milk, melted butter and vanilla extract to make the glaze. Fill the glaze into a piping bag with a small nozzle. Pipe a lightning bolt on every cookie (once they're cooled down).