



Butternut Squash - Pawpaw Cookies

Cookie Ingredients:

2 1/2 cup flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1/2 teaspoon salt
1/2 cup butter
1 1/2 cup sugar
1 cup puree (2/3 cup cooked butternut squash, 1/3 cup pawpaw)
1 egg
1 teaspoon vanilla

Icing Ingredients:

2 cup powdered sugar
3 Tablespoon milk
1 Tablespoon butter
1 teaspoon vanilla

Directions:

Preheat oven to 350°.

For puree: Cut butternut squash in half lengthwise. Remove seeds (they are great toasted). Bake at 350° until soft (45 min to an hour). Peel pawpaw with a vegetable peeler. Mash with a fork and take out seeds (discard or plant).

Mix dry ingredients in a bowl and set aside. Mix wet ingredients in a large bowl. (If no pawpaw is available just use butternut squash). Gradually add dry ingredients to wet. Mix thoroughly. Spoon tablespoon size batter onto baking sheet. Bake at 350° for 15-20 minutes. Makes about 30 cookies.

Icing is delicious but optional. Mix icing ingredients together. Spoon onto cookies when cooled.

These cookies are great for breakfast!