



Pumpkin Clouds

4 ounces unsalted butter (1/2 cup)
 1 ½ cups brown sugar, packed
 2 large eggs
 1 cup pumpkin puree
 1 teaspoon vanilla extract
 2 ½ cups all purpose flour
 3 teaspoons baking powder
 1 teaspoon pumpkin pie spice
 1 teaspoon cinnamon
 ½ teaspoon allspice
 ¼ teaspoon ginger
 ½ teaspoon salt
 1 cup walnuts, chopped small
 Topping:
 ¼ cup sugar mixed with 1 teaspoon pumpkin pie spice

Cream butter and sugar until light.
 Add eggs one at a time and cream until light.
 Mix in pumpkin and vanilla.
 Sift together all dry ingredients. Stir into batter until incorporated. Fold in walnuts.
 Bake at 350 for 12 minutes.

Walnut Pralines

4 ounces (1/4 cup) unsalted butter
 3 tablespoons honey
 1 teaspoon orange zest
 ¼ teaspoon salt
 1 teaspoon vanilla extract
 1 cup all purpose flour
 1 cup finely chopped walnuts
 ½ cup of toffee, finely chopped
 Powdered sugar

Cream together butter, honey, zest salt and vanilla.
 Mix in flour and nuts until dough comes together.
 Form into 1" balls. Bake at 300 F for 15 minutes.
 Sprinkle with powdered sugar while still warm.

Hazelnut Lace Cookies

2 ounces (1/4 cup) butter
 3 tablespoons of honey
 ¼ Cup of sugar
 ¼ teaspoon Cinnamon
 ½ cup all purpose flour
 ½ cup ground hazelnuts
 Pinch of salt

Heat butter, honey and sugar until bubbly and melted.
 Stir in remaining ingredients.
 Bake at 350 for 6 minutes.

Gluten Free Sugar Cookie

1 ¼ cup Gluten Free Flour Blend
 ½ cup tapioca flour
 ½ cup potato starch
 2 teaspoons xanthan gum
 1 teaspoon salt
 1 cup butter
 1 cup sugar
 1 egg
 1 teaspoon vanilla
 1 teaspoon lemon extract

Gluten Free Flour Blend

10 ounces brown rice
 4 ounces potato starch
 1.5 ounces tapioca starch

Cream butter and sugar until soft and pale.
 Add egg and extracts.
 Sift dry ingredients. Mix just until dough forms.
 Chill for 30 minutes. Roll to ¼" thickness.
 Bake at 350 for 12 minutes.