

Glowing Spiced Pumpkin Cookies



1 Pouch (1lb 1.5oz) Betty Crocker® sugar cookie mix

1/3 cup butter, melted

1 egg

1 tablespoon all-purpose flour

2 teaspoons pumpkin pie spice

1-1/4 teaspoons ground nutmeg

1 teaspoon vanilla

8 hard round butterscotch candies, unwrapped, crushed

8 hard round cinnamon candies, unwrapped, crushed

1 In medium bowl, mix all ingredients except candies with spoon. Cover, refrigerate 1 hour.

2 Heat oven to 350°F. Line cookie sheet with cooking parchment paper. On floured surface, roll dough 1/8" thick. Cut with 3-1/2" pumpkin-shaped cookie cutter. Place cutouts about 2" apart on cookie sheet. With small cookie cutters or paring knife, cut out eyes, nose and mouth in jack-o'-lantern style.

3 Using 1/4 teaspoon measure, place crushed candies in each cut-out hole, filling as full as possible, making sure candies touch dough on all sides of each hole.

4 Bake 8 to 9 minutes or until candy is melted and cookies are set. Cool until candies harden, about 4 minutes. Remove from cookie sheet to cooling rack; cool completely, about 30 minutes.

TIP: Use a mini food processor to easily crush the hard candies. Or place candies in a small resealable freezer plastic bag; smash with a rolling pin or the flat side of a meat mallet until finely crushed.