



Spicy Pear Cookies

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

15

Description

These pear cookies have a deliciously rich flavor with or without frosting Top with walnut halves for a fancy touch

Ingredients

- - ½ cup butter
- softened - 1 ½ cups packed brown sugar - 1 large egg - 1 teaspoon vanilla extract - 2 cups all-purpose flour - 1 ½ teaspoons baking powder - 1 teaspoon ground cinnamon - 1 teaspoon ground ginger - 1 pear - peeled
- cored and diced - ½ cup raisins - ½ cup chopped walnuts - 1 ½ cups confectioners' sugar - 2 ½ tablespoons lemon juice

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Beat butter and sugar in a large bowl until smooth. Beat in egg and vanilla. Combine flour
2. baking powder
3. cinnamon
4. and ginger; mix into batter. Stir in diced pear
5. raisins
6. and chopped walnuts. Drop cookie dough about 2 inches apart by rounded tablespoonfuls onto baking sheets. Bake in the preheated oven until edges are golden brown and center springs back when lightly touched
7. about 15 minutes. Remove to wire racks to cool. Combine confectioners' sugar and lemon juice and mix until smooth. Spoon icing over cookies.