**Halloween Pumpkin Cookies**

**Ingredients:**

90mL margarine

125mL sugar

1 egg

1mL vanilla

300mL flour

3mL baking powder

1mL salt

f.d. orange & green food colouring

**Method:**

1. Preheat oven to 375**°**F
2. In a large bowl cream together margarine and sugar using wooden spoon. Add orange food colouring.
3. Add egg and vanilla to creamed mixture and mix with a wooden spoon until light and fluffy.
4. Sift flour, resift flour and add baking powder and salt.
5. Gradually add the flour mixture to the creamed mixture stirring until well combined.
6. Remove 25mL of the dough and place in a custard cup to use for the stems. Add green food colouring to the stem mixture.
7. Shape the orange dough into a cylinder and cut into 6 equal pieces.
8. With your hands roll each piece on the counter into a rope about 15cm long cut into 5 equal pieces.
9. Arrange on an ungreased cookie sheet to look like a pumpkin. You may leave spaces between the pieces of dough as they will spread together on baking. Add a piece of the green dough for a stem. Add chocolate chips to make a face.

10. Bake for 5-7 minutes or until pale golden on the edges. DO NOT

 over bake.

11. Cool on the cookie sheet for 2 minutes before transferring to a cooling rack.