

Cleo Coyle's Chocolate Fudge Pumpkin Cookies with Pumpkin Spice Glaze

Photos and text © by Alice Alfonsi, who writes [The Coffeehouse Mysteries](#) as Cleo Coyle in collaboration with her husband, Marc Cerasini

In these gooey and delicious chocolate fudge cookies, pumpkin puree replaces shortening, adding fiber and vitamins. Healthy Halloween!

~ *Cleo Coyle*, author of [The Coffeehouse Mysteries](#)

Ingredients:

1 box of Devil's Food cake mix
1 can (15 ounces) puréed pumpkin (*100% pumpkin and not pie filling*)
2 teaspoons pure vanilla extract
1 cup semi-sweet (or dark) chocolate chips
Cleo's Pumpkin Glaze (*recipe on next page*)

Step 1 – Make Batter: First pre-heat oven to 350° F. Lightly coat a baking sheet with non-stick spray or grease with oil or butter. (*For best results, do not use parchment paper. The cookie batter needs to feel the full heat of the baking pan.*) In a mixing bowl, combine entire box of cake mix with canned pumpkin and vanilla. Do not add liquid. Gently stir with a spoon, working the canned pumpkin into the cake mix until a wet batter forms. (*This may take a minute, but trust me, it will work. Do not add any extra liquid.*) Finally, fold in the chocolate chips.

Step 2 – Drop and Bake: Drop cookies by tablespoon onto the prepared baking sheet. Bake in a well pre-heated 350 ° F. oven 12 to 15 minutes. Do not over-bake. Cookies should be soft in the center. While still warm, they will be soft on the outside, as well. Allow them

to cool on the pan a few minutes and then transfer carefully to a rack to finish cooling. (*They will always be somewhat soft because these are gooey fudge brownie cookies, not hard, crunchy cookies.*)

Step 3 – Decorate: Finish with a drizzle of Cleo's Pumpkin Glaze (*recipe on next page*). **NOTE ON STORING:** Because pumpkin takes the place of shortening in these cookies, they are best eaten within a day or two. Store in refrigerator.



Cleo Coyle's Pumpkin Spice Glaze

Ingredients:

2 tablespoons butter
4 tablespoons water
½ teaspoon pumpkin pie spice (*see note below)
1 teaspoon pure vanilla extract
Food coloring (orange OR mix red and yellow)
2 cups powdered sugar



Step 1 - In a medium saucepan, combine butter, water, pumpkin pie spice, vanilla, and food coloring. Heat slowly, stirring until butter melts. At no time should this mixture simmer or boil.

Step 2 - Add the powdered sugar and stir until it all completely melts into the liquid. Whisk to remove any lumps and blend into a smooth, thick glaze. If the glaze is too thick, whisk in a bit more water.

Step 3 - While the glaze is still warm, use a fork to drizzle it over the cookies. As the glaze cools, it will harden. If the glaze begins to harden in the pan, simply return the pan to the stovetop and warm the glaze while whisking. Add a bit more water, if needed, to thin the glaze back to the proper consistency for drizzling.



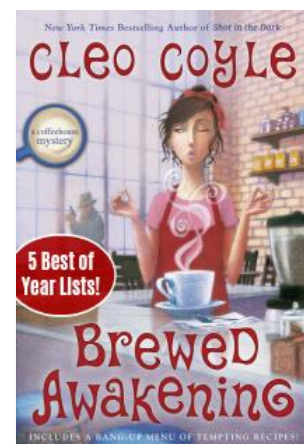
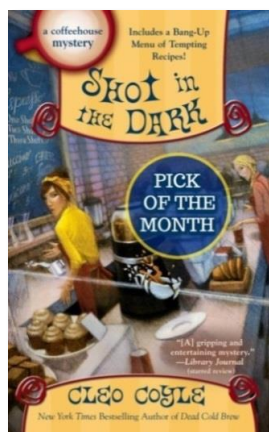
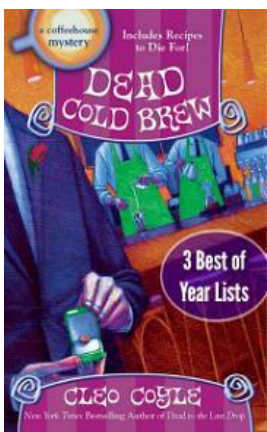
***SPICE NOTE:** Pumpkin pie spice is available in most grocery store spice sections. To make your own, simply mix the following ground spices for 1 teaspoon of pumpkin pie spice: ½ teaspoon cinnamon, ¼ teaspoon ginger, 1/8 teaspoon ground allspice or ground cloves, and 1/8 teaspoon ground nutmeg.

Eat with joy! ~ Cleo

The [Coffeeshouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeeshouse. Each includes the bonus of tasty recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeeshouse at www.CoffeeshouseMystery.com

And her recipe blog at www.CleoCoyleRecipes.com



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