

FROSTED PINEAPPLE COOKIES

1 can (8 oz) crushed pineapple
½ cup shortening
1 cup packed brown sugar
1 egg
1 tsp vanilla extract

2 cups all-purpose flour
1½ tsp baking powder
¼ tsp baking soda
¼ tsp salt
1½ cups confectioner's sugar

Preheat oven to 325 degrees F. Drain pineapple, reserving 3 Tbsp juice. Set both aside. In a mixing bowl, cream shortening and sugar. Add egg and mix well. Add pineapple and vanilla and mix well. Combine flour, baking powder, baking soda and salt. Stir into creamed mixture. Drop by teaspoonfuls onto greased baking sheets, 2 inches apart. Bake for 17 – 20 minutes or until golden.

Immediately remove from baking sheets to cool on wire racks. For frosting, in a small bowl, combine confectioner's sugar with enough of the reserved pineapple juice to achieve a smooth spreading consistency. Frost cooled cookies. Makes 3 dozen cookies.

Recipe contributed by Bonnie Hulse.

