

Frosty Puggerhuggers (and Mini-Purls) with Bacon Crumbles

These dense, cake-like cookies have a delicious flavored cream cheese frosting, topped with bacon crumbles. Sure to be an instant favorite!

Ingredients:

- 1 teaspoon of vanilla
- 1 egg
- 1 cup of sugar
- 1 cup of butter or margarine
- Awesomesauce (see recipe below)
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 teaspoon of cinnamon
- 1/2 teaspoon of nutmeg
- 2 1/2 cups of all-purpose flour
- 1/4 teaspoon of ground cloves
- Cream Cheese Frosting (see recipe below)
- 1/2 pound of bacon

Awesomesauce: (Reserve 3 tablespoons for frosting)

- 1/2 cup canned pureed pumpkin
- 1/2 cup applesauce
- 2 heaping tablespoons of Smucker's Apricot Simply Fruit
- 1 tablespoon of orange marmalade

Cream Cheese Frosting:

- 4 oz. cream cheese, softened
- 4 oz. unsalted butter
- 3 Tablespoons of Awesomesauce
- 1 teaspoon of vanilla
- 2 cups of powdered sugar

Directions:

Preheat oven to 350 degrees. Mix flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves in a large bowl.

In another bowl, mix ingredients for Awesomesauce. Reserve 3 tablespoons for use in frosting.

In large bowl of mixer, blend butter (or margarine) and sugar until smooth and creamy. Add vanilla and egg. Blend thoroughly. Add Awesomesauce, and mix until all ingredients are well blended. Slowly blend in dry ingredient mixture from first bowl, and mix until dough is smooth and creamy.

Line cookie sheet with parchment paper to prevent sticking. If you are making the Puggerhugger size, scoop out the dough with a big ice cream scoop (ours is about 2" across) and place them about 2" apart on the cookie sheet. Puggerhuggers will bake for 17 minutes.

Mini-Purls are scooped with a melon ball scoop, and baked for 15 minutes. Allow cookies to cool completely before frosting.

To make frosting: mix cream cheese, unsalted butter, 3 tablespoons of Awesomesauce and vanilla on medium speed until nice and creamy. Slowly add small amounts of the powdered sugar, mixing until it is all blended in and frosting is thick and creamy.

Fry bacon until crisp; allow to cool. Micro-chop in food processor, and sprinkle onto frosted cookies. The bacon adds a smoky flavor that compliments the sweetness of the cream cheese frosting in a most delightful way!

Refrigerate after baking. Recipe yields approximately 18 large Puggerhuggers.