

Frosted Pineapple Cookies

Try other fruits like applesauce, cranberries and even bananas.

1 can (8 oz.) crushed pineapple

1/2 cup shortening

1 cup packed brown sugar

1 egg

1 tsp. vanilla

2 cups all-purpose flour

1-1/2 tsp. baking powder

1/4 tsp. baking soda

1/4 tsp. salt



FROSTING:

1-1/2 cups confectionery sugar

Reserved pineapple juice

Drain pineapple, reserving 3 Tbs. juice. Set pineapple aside; set juice aside for frosting.

In a mixing bowl, cream shortening and sugar.

Add egg; mix well.

Add pineapple and vanilla; mix well.

Combine flour, baking powder, baking soda and salt; stir into the creamed mixture.

Drop by teaspoonfuls 2 inches apart onto greased baking sheets.

Bake at 325 to 350 degrees for 17 - 20 minutes or until golden.

Immediately remove from baking sheets to cool on wire racks.

FROSTING: In a small bowl, combine confectionery sugar with enough of the reserved pineapple juice to achieve a smooth spreading consistency. Frost cooled cookies.

Yield: 3 dozen.

NOTE: Make sure the cookies are brown and crisp before taking them out of oven.