Pumpkin cookies with cream cheese frosting

Cookies:

1 cup honey
1 cup butter
2 cups cooked or canned pumpkin
Zest of one orange
4 cups flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 cup raisins



1 cup walnuts (optional)

Preheat oven to 375°F. Cream together honey and butter. Stir in 1 cup flour, orange peel, baking soda and cinnamon. Mix in pumpkin; add remaining flour. Stir in raisins and nuts. Drop dough by teaspoonfuls onto ungreased cookie sheet. Bake until light brown, 8 to 10 minutes.

Frosting: 8 ounces cream cheese, softened 1/4 cup honey 1/2 teaspoon vanilla extract

Beat cream cheese, honey and vanilla until light and fluffy. Frost cookies.