

Pumpkin Snickerdoodles



Prep Time: 1 hour, 15 minutes

Yield: 3 to 4 dozen

Cook Time: 15 minutes

Serving Size: 2 cookies

Total Time: 1 hour, 30 minutes

For the cookies:

- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1/2 cup light brown sugar
- 3/4 cup pumpkin puree
- 1 large egg
- 2 teaspoons vanilla extract
- 3 3/4 cups flour
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

For the coating:

- 1/2 cups granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- Dash of allspice

In the bowl of an electric mixer, beat together the butter and sugars on medium-high speed until light and fluffy, about 2 to 3 minutes. Stir in the pumpkin puree, then beat in the egg and vanilla.

In a separate medium bowl, whisk together the flour, baking powder, salt, cinnamon and nutmeg. With the mixer on low speed, gradually add the dry ingredients to the wet ingredients. Stir until fully incorporated. Cover and chill the dough for at least an hour.

Preheat the oven to 350 degrees. Line baking sheets with parchment paper or silicone liner. Mix the coating ingredients in a small bowl. Scoop equal dough balls and roll into the sugar mixture. Set on cookie sheet, about 2 inches apart. Dip the bottom of a flat drinking glass into water, then into the sugar mixture and use to slightly flatten the dough balls. Recoat the bottom of the glass in the sugar-spice mixture as needed.

Bake the cookies for 12 to 14 minutes, or until baked through. Let cool on the baking sheets about 5 minutes, then transfer to a wire rack to cool completely. Repeat with remaining dough.

