

2021-2022 Recipe

Pumpkin Spice Cookies

Ingredients

- 2 and 1/2 cups all-purpose flour, spooned and leveled
- 2 teaspoons cornstarch
- 1/2 teaspoon cream of tartar
- 3/4 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/8 teaspoons ground cloves
- 3/4 cup unsalted butter, softened to room temperature
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 large egg
- 2 teaspoons vanilla
- 1/2 cup canned pumpkin (not pumpkin pie filling)

For the Cinnamon Sugar Coating

- 1/4 cup granulated sugar
- 1 and 1/2 teaspoons cinnamon

Instructions

1. Whisk together the flour, cornstarch, cream of tartar, baking soda, salt, cinnamon, nutmeg & ground cloves.
2. In a separate large bowl beat together the butter and sugars until fluffy. Turn the mixer down to low then beat in the egg, vanilla and pumpkin.
3. Slowly add in the flour mixture. The dough will be very sticky.
4. Cover the bowl with clingfilm and refrigerate for at least 2 hours or up to 2 days.
5. When ready to bake, take the dough out of the fridge.
6. Preheat the oven to 350F degrees and line 2 cookie trays with parchment paper or silicone baking mats.
7. In a small bowl whisked together the sugar and cinnamon for the cinnamon sugar coating.
8. Form the dough into balls of about 1.5 tablespoons in size, then roll in the cinnamon sugar coating and flatten slightly
9. Place the cookies on the cookie sheets about 2 inches apart.
10. Bake for about 8-10 minutes until the tops look just set.