

Foodnity Recipes

Chewy Pumpkin Cookies Recipe from In Bloom Bakery

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 1 tablespoon ground cinnamon
- [ ] 1/2 teaspoon ground ginger
- [ ] 1/4 teaspoon ground nutmeg

Wet Ingredients

- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/2 cup pumpkin puree
- [ ] 1 large egg, room temperature
- [ ] 1 teaspoon vanilla extract

Instructions

1. Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper so nothing sticks. Just a simple step, but it saves a lot of heartache later.
2. In a small bowl, whisk together the flour, baking soda, salt, cinnamon, ginger, and nutmeg. I like to whisk them well to make sure there are no little clumps of soda.
3. In a larger mixing bowl, cream the softened butter and brown sugar together. You want it to look fluffy and light. Use a hand mixer or just a sturdy spoon if you're feeling the love.
4. Beat in the egg and vanilla extract until well combined. Then, stir in the pumpkin puree. It will look a bit like a thick orange paste—that's exactly what we want.
5. Gradually add the dry flour mixture into the wet ingredients. Stir gently with a spatula just until combined. Look, don't overwork it, or they'll get tough!
6. Scoop about 2 tablespoons of dough for each cookie and place them on the prepared baking sheets, leaving about 2 inches of space between them.
7. Bake for 10 to 12 minutes. They should be set on the edges but still look a little soft and pale in the middle. Take them out before they look 'done'.
8. Let the cookies cool on the pan for 5 minutes before transferring them to a wire rack. This gives them that perfect chewy center.

Nutrition per serving

180 kcal	3 g	24 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough seems too sticky to handle, pop it in the fridge for 20 minutes; it makes scooping so much easier.
- For a little extra sweetness, roll the dough balls in cinnamon sugar before baking.
- Store these in a container with a slice of white bread to keep them soft for days.