

Foodnity Recipes

Perfect Pumpkin Spice Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup pumpkin puree (plain)
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract

Dry Ingredients

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 2 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground cloves

Instructions

1. Preheat your oven to 350°F (175°C) and line two large baking sheets with parchment paper. I like to do this first so I don't have to scramble later.
2. In a large bowl, beat the softened butter and brown sugar together until the mixture is light and fluffy. It should feel like a soft cloud.
3. Stir in the pumpkin puree, egg, and vanilla extract. Beat on medium speed until just combined. Don't go overboard here; we just want it smooth.
4. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, and cloves. Make sure there are no clumps of soda.
5. Gradually add the dry ingredients to the wet ingredients. Use a wooden spoon to fold them in gently until the flour streaks disappear. Wow, the smell at this point is just wonderful.
6. Scoop about 2 tablespoons of dough for each cookie and place them on the baking sheet, spacing them about 2 inches apart.
7. Bake for 10 to 12 minutes. The edges should be set, but the middles should still look slightly underdone. That's the secret to the chewiness.
8. Let them cool on the pan for 5 minutes before transferring them to a wire rack to cool completely.

Nutrition per serving

185 kcal	3 g	26 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a lot of spice, feel free to add an extra pinch of cinnamon; it never hurts.
- For a more professional look, press a few pumpkin seeds or a pinch of coarse sugar on top before baking.
- Make sure your pumpkin puree is well-drained if you notice the dough feels too wet.