

Foodnity Recipes

Soft Pumpkin Cookies with Cream Cheese Frosting

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

Ingredients

For the Cookies

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup packed brown sugar
- [ ] 1/3 cup pumpkin puree
- [ ] 1 egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1 tsp pumpkin pie spice
- [ ] 1/4 tsp salt

For the Cream Cheese Frosting

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp unsalted butter, softened
- [ ] 2 cups powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1-2 tbsp milk or heavy cream

Instructions

1. Preheat your oven to 350°F (175°C) and line two large baking sheets with parchment paper. This makes cleanup so much easier, trust me.
2. In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until it looks light and fluffy. It should take a few minutes with a mixer.
3. Beat in the pumpkin puree, egg, and vanilla extract. Well, it might look a bit curdled at first, but just keep mixing, and it will smooth out into a lovely orange batter.
4. In a separate bowl, whisk together the flour, baking soda, baking powder, pumpkin pie spice, and salt. Slowly add these dry ingredients to the wet mixture, stirring until just combined.
5. Scoop rounded tablespoons of dough and place them about 2 inches apart on your prepared sheets. I like using a small cookie scoop to keep them all the same size.
6. Bake for 10-12 minutes, or until the edges are set and the tops spring back when touched lightly. Let them cool completely on a wire rack.
7. While the cookies cool, beat the softened cream cheese and butter together until smooth. Gradually add powdered sugar, vanilla, and milk until the frosting is creamy and fluffy.

8 Using a piping bag or a simple spoon, swirl a generous amount of frosting onto each cooled cookie. Finish with a tiny dusting of cinnamon if you're feeling fancy.

Nutrition per serving

240 kcal	4 g	32 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a bit more chew, try replacing 1/4 cup of the all-purpose flour with almond flour.
- Store these in a single layer in a container with parchment paper between layers so the frosting doesn't stick.
- For a deeper flavor, you can lightly toast your flour in a pan for 2 minutes before using it.