



FROSTED PUMPKIN SPICE COOKIES

The perfect fall dessert for your next event.

INGREDIENTS

Prep Time: 20 minutes

Cook Time: 15-20 minutes

Yield: 3 dozen

PUMPKIN SPICE COOKIES:

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 tablespoon pumpkin pie spice
1/2 teaspoon salt
1/2 cup butter softened
1 cup white sugar
1/2 cup brown sugar
1 1/4 cups canned pumpkin puree
1 egg
1 teaspoon vanilla extract

CREAM CHEESE FROSTING:

8 ounces cream cheese softened
4 tablespoons butter softened
1 teaspoon vanilla extract
2 cups powdered sugar
1-2 tablespoons milk

DIRECTIONS

PUMPKIN SPICE COOKIES:

1. Preheat oven to 350F. Line a baking sheet with parchment paper.
2. In a medium mixing bowl, sift flour, baking powder, baking soda, pumpkin pie spice, and salt.
3. In a large mixing bowl with a hand mixer, combine the butter, white sugar, and brown sugar until light and fluffy. Add the pumpkin puree, egg, and vanilla. Beat together for another minute. With a rubber spatula, fold the dry ingredients into the mixture until combined.
4. Drop dough on cookie sheet with a cookie scoop or by the spoonful. The dough will be thick, so flatten it by slightly pressing the back of the spoon on the dropped dough.
5. Bake for 15-20 minutes. The cookies should bounce back when touched. Cool the cookies completely on a wire rack. Once they are completely cooled, frost with the cream cheese frosting. Add an extra dash of pumpkin pie spice on top to garnish.

CREAM CHEESE FROSTING:

1. Using a hand-electric mixer, combine butter, vanilla, milk, and cream cheese until smooth. Add in the powdered sugar, one half-cup at a time until smooth.