

# *Idiot's Kitchen Recipe – Pumpkin Snickerdoodles*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from dyln blog



## Ingredients:

1 cup (2 sticks) butter, softened  
1 ½ cups granulated sugar  
1 egg  
2 teaspoons vanilla  
¾ cup pumpkin puree  
3 ¾ cups flour  
1 ½ teaspoons baking powder  
½ teaspoon salt  
½ teaspoon cinnamon  
½ teaspoon nutmeg

## For the sugar coating:

½ cup granulated sugar  
1 teaspoon cinnamon  
½ teaspoon nutmeg\*  
¼ teaspoon ground ginger\*  
¼ teaspoon ground allspice\*  
¼ teaspoon ground cloves\*  
(or substitute pumpkin pie spice\*)

In a large bowl or electric mixer, combine 1 cup of softened butter with 1 ½ cups sugar. Beat until light and fluffy then add 1 egg, 2 teaspoons vanilla, and ¾ cup canned pumpkin puree. Mix until smooth and well combined.

In a separate bowl, combine 3 ¾ cups flour with 1 ½ teaspoons baking powder and ½ teaspoon salt. Add ½ teaspoon cinnamon and ½ teaspoon nutmeg and whisk until thoroughly combined.

With the mixer on the lowest speed, slowly add the flour to the pumpkin batter. Mix until all of the flour has been incorporated being sure to scrape down the sides and bottom of the bowl. Refrigerate the dough for 20 minutes.

While the dough chills, preheat the oven to 350 degrees and line a baking pan with parchment paper. Prepare the sugar topping by combining ½ cup sugar, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ¼ teaspoon ginger, ¼ teaspoon allspice, and ¼ teaspoon cloves in a small bowl. You can also substitute pumpkin pie spice for the individual spices listed.

Roll the dough into small balls and coat evenly in the sugar. Place on the parchment lined baking sheets leaving 1 inch of space around each ball for the cookies to spread. Give each cookie ball a gentle press with your fingers to slightly flatten. Bake at 350 degrees for 12 minutes until puffy and slightly firm.

Cool for a few minutes on the pan so the cookies hold their shape and then move to a wire rack. Store in an airtight container.

Makes 3-4 dozen cookies depending on size.