

## PUMPKIN SNICKERDOODLES

### INGREDIENTS:

❖ All purpose flour	3 ¼ Cups
❖ Cornstarch	3 ½ tsp
❖ Cream of tarter	1 tsp
❖ Baking soda	1 tsp
❖ Baking powder	½ tsp
❖ Salt	½ + ⅛ tsp
❖ Ground cinnamon	¾ tsp
❖ Ground ginger	½ tsp
❖ Ground nutmeg	¼ tsp
❖ Ground allspice	¼ tsp
❖ Granulated sugar	1 Cup
❖ Light brown sugar	¾ Cup
❖ Butter (unsalted)	1 Cup
❖ Egg yolk	1 ea
❖ Pumpkin puree	¾ Cup
❖ Vanilla extract	1 ½ tsp

### METHOD:

1. In a mixing bowl whisk together flour, cornstarch, cream of baking soda, baking powder, salt, cinnamon, ginger, nutmeg and allspice for 20 seconds, set aside.
2. Using an electric stand mixer fitted with the paddle attachment cream together butter, granulated sugar, and brown sugar until pale and fluffy, just combined.
3. Occasionally scrape down sides and bottom of bowl throughout entire mixing process.
4. Mix in egg yolk, then mix in pumpkin and vanilla extract. With mixer set on low speed, slowly add in dry ingredients then mix until combined.
5. Divide dough in half and place each half in a bowl, cover with plastic wrap and chill 45 minutes to 1 hour (dough should be slightly sticky so the cinnamon sugar will stick when rolling they should be manageable to roll in the palms of your hands).
6. Preheat oven to 350 degrees during last 10 minutes of refrigeration.
7. In a small bowl, whisk together 1/4 cup granulated sugar with 1/2 tsp cinnamon.
8. Scoop dough out 2 even tablespoons at a time (run the measuring spoon against side and edge of bowl so it will slightly deflate the dough while also giving an equal tablespoon, twice per scoop) and shape into a ball, roll dough ball in cinnamon sugar mixture to evenly coat.

9. Transfer to parchment paper lined baking sheets spacing cookies 2-inches apart. Bake in preheated oven 12 - 14 min (they should look just slightly under-baked as they'll cook a little once removed from oven).
10. Cool on baking sheet about 5 minutes then transfer to a wire rack to cool completely.

**YIELD:**  
3 dozen

