

## Pumpkin Snickerdoodles That Stay Soft, Chewy, and Perfectly Spiced

Soft Pumpkin Snickerdoodles ??



**OVEN**  
**375°F**

**TIME**  
**3 min**

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### INGREDIENTS

For the Dough:

$\frac{3}{4}$ cup butter, softened

... cup shortening

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup light brown sugar

1 large egg

$\frac{1}{2}$ cup pumpkin puree (canned or homemade)

2 tsp vanilla extract

3 cups all-purpose flour

3 tsp pumpkin pie spice

2 tsp cream of tartar

1 tsp baking soda

$\frac{1}{2}$  tsp salt

For Rolling:

... cup granulated sugar

1 tbsp ground cinnamon

Instructions:

Preheat oven to 375°F (190°C). Line baking sheets with parchment paper or a silicone baking mat.

Mix wet ingredients: In a large bowl, cream together butter and shortening until smooth. Add the sugars and beat until light and fluffy, 2-3 minutes. Mix in the egg, pumpkin puree, and vanilla until fully incorporated.

Add dry ingredients: Stir in the flour, pumpkin pie spice, cream of tartar, baking soda, and salt until a soft dough forms.

**Chill the dough:** Refrigerate for 10-15 minutes while you prepare the cinnamon-sugar mixture in a small bowl.

**Form and coat cookies:** Roll dough into 1.5-inch balls. Roll each ball in the cinnamon-sugar mixture and place 2 inches apart on the prepared baking sheet.

**Flatten slightly:** Use the palm of your hand or the bottom of a glass to gently press each dough ball flat.

**Bake:** 8 to 10 minutes, or just until the edges are set. Do not overbake-the centers should still look slightly soft.

**Cool:** Let rest on the tray for a couple of minutes before transferring to a wire rack to cool completely.

**Tips for Success:**

Chill the dough to make rolling easier and prevent excess spreading.

Don't overbake-the cookies will continue to firm up as they cool.

Use canned pumpkin puree, not pumpkin pie filling.

If your dough feels too soft, add 1-2 tbsp extra flour for better handling.

**Serving Suggestions & Pairings:**

Hot apple cider or chai tea

Easy Pumpkin Spice Muffins for a pumpkin-packed brunch

Chocolate Chip Cookie Bites to round out a cookie tray

Old-School No-Bake Cookies for contrast in texture

## DIRECTIONS

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper or a silicone baking mat.
2. Mix wet ingredients: In a large bowl, cream together butter and shortening until smooth. Add the sugars and beat until light and fluffy, 2-3 minutes. Mix in the egg, pumpkin puree, and vanilla until fully incorporated.
3. Add dry ingredients: Stir in the flour, pumpkin pie spice, cream of tartar, baking soda, and salt until a soft dough forms.
4. Chill the dough: Refrigerate for 10-15 minutes while you prepare the cinnamon-sugar mixture in a small bowl.
5. Form and coat cookies: Roll dough into 1.5-inch balls. Roll each ball in the cinnamon-sugar mixture and place 2 inches apart on the prepared baking sheet.
6. Flatten slightly: Use the palm of your hand or the bottom of a glass to gently press each dough ball flat.
7. Bake: 8 to 10 minutes, or just until the edges are set. Do not overbake-the centers should still look slightly soft.
8. Cool: Let rest on the tray for a couple of minutes before transferring to a wire rack to cool completely.
9. Tips for Success: Chill the dough to make rolling easier and prevent excess spreading.
10. Don't overbake-the cookies will continue to firm up as they cool.
11. Use canned pumpkin puree, not pumpkin pie filling.
12. If your dough feels too soft, add 1-2 tbsp extra flour for better handling.

13. Serving Suggestions & Pairings: These cookies are amazing on their own, but also pair beautifully with:
14. Hot apple cider or chai tea
15. Easy : Pumpkin Spice Muffins for a pumpkin-packed brunch
16. Chocolate : Chip Cookie Bites to round out a cookie tray
17. Old-: School No-Bake Cookies for contrast in texture
18. Rainbow : Sprinkle Cookies to add color and cheer
19. They're also great for sharing with friends, gifting in cookie tins, or bringing to school events.
20. Storage and Freezing: Room Temp: Store in an airtight container for 3-4 days
21. Fridge: Keeps fresh up to 1 week
22. Freeze : Dough: Roll into balls (before coating), freeze on a tray, then store in a freezer bag for up to 3 months. Just thaw slightly before rolling in cinnamon sugar and baking
23. More Recipes You'll Love: For more seasonal baking and sweet treats, check out:
24. Easy : Pumpkin Spice Muffins
25. Chocolate : Chip Cookie Bites

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/pumpkin-snickerdoodles-that-stay-soft-chewy-and-perfectly-spiced/>