

Melt-in-Your-Mouth Vegan Pumpkin Pie Cookies: Easy Fall Dessert

Vegan Pumpkin Pie Cookies: The Melt-in-Your-Mouth Fall Treat (No Egg, No Dairy!)



TIME
30 min

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INGREDIENTS

For the Cookies:

For the Filling:

For Topping:

Vegan whipped cream

A pinch of cinnamon or nutmeg

DIRECTIONS

1. Prep : Time: 15 minutes Bake Time: 12 minutes Total Time: 27 minutes Makes: Approximately 12 cookies
2. Step 1: Prep the Oven and Dry Ingredients: Preheat your oven to 350°F (175°C). Line a large baking tray with parchment paper. In a medium bowl, whisk together the flour, brown sugar, baking soda, baking powder, pumpkin pie spice, and salt. Set aside.
3. Step 2: Combine Wet Ingredients: In a separate, larger bowl, mix the melted coconut oil, 4 1/2 cup pumpkin purée, maple syrup, and vanilla until the mixture is smooth and evenly combined.
4. Step 3: Form the Dough: Gradually add the dry ingredient mixture to the wet ingredients. Mix until a soft, uniform dough forms. Be careful not to overmix!
5. Step 4: Shape and Bake the Cookies: Roll the dough into small balls (about 2 tablespoons each). Place them on the prepared baking sheet, flatten slightly with the palm of your hand, and use the back of a measuring teaspoon or your thumb to press a small indent in the center of each cookie.
6. Bake for 10-12 minutes. The edges should be lightly golden, and the centers should look set.
7. Step 5: Mix the Filling: While the cookies are baking or cooling, prepare the filling. In a small bowl, combine the 3/4 cup pumpkin purée, 3 tablespoons of brown sugar, 1/2 teaspoon pumpkin pie spice, and 2 tablespoons of coconut or almond milk. Mix until the filling is smooth and creamy.
8. Step 6: Assemble and Finish: Let the cookies cool completely on a wire rack. Once cool, spoon the pumpkin filling generously into the center indent of

each cookie. Chill the assembled cookies in the refrigerator for about 15 minutes to let the filling set slightly. Top each cookie with vegan whipped cream and dust with a final pinch of cinnamon or nutmeg right before serving.

SWAPS & NOTES

All-Purpose Flour 1 2/3 cups Use King Arthur or similar for best texture.

Brown Sugar 2 1/2 cup Adds moisture and a depth of flavor.

Baking Soda 2 1/2 tsp Leavening agent.

Baking Powder 2 1/2 tsp Helps give the cookies lift.

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