

Easy Pumpkin Pie Cookies with Warm Fall Spices

Pumpkin Pie Cookies - Soft, Spiced Fall Treats

OVEN
350°F

TIME
30 min

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INGREDIENTS

Wet Ingredients:

- 1 cup canned pumpkin puree
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1/2 cup unsalted butter, softened
- 1 large egg
- 1 teaspoon vanilla extract

Dry Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

Pumpkin Pie Spices:

- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves

Optional Add-Ins:

- 1/2 cup white chocolate chips
- 1/2 cup chopped nuts

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C) and line baking sheets with parchment paper.
- 2.** Cream the Butter and Sugars: In a large mixing bowl, cream together:
- 3.** Butter
- 4.** Granulated sugar
- 5.** Brown sugar
- 6.** Mix until the mixture is smooth and fluffy.
- 7.** Add the Wet Ingredients: Add the pumpkin puree, egg, and vanilla extract to the bowl.
- 8.** Mix until the ingredients are well combined and smooth.
- 9.** Combine the Dry Ingredients: In a separate bowl, whisk together:
- 10.** Flour
- 11.** Baking soda
- 12.** Baking powder
- 13.** Salt
- 14.** Cinnamon
- 15.** Ginger
- 16.** Nutmeg
- 17.** Cloves
- 18.** Mix the Dough: Gradually add the dry ingredients to the wet ingredients.
- 19.** Stir until the dough forms and everything is evenly incorporated.
- 20.** Fold in white chocolate chips or chopped nuts if desired.
- 21.** Scoop the Cookies: Scoop about 2 tablespoons of dough per cookie onto the prepared baking sheets.
- 22.** Leave about 2 inches of space between each cookie.
- 23.** Bake: Bake for 12-15 minutes, until the edges are set while the centers remain soft.
- 24.** Cool the Cookies: Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

SWAPS & NOTES

This recipe is flexible and easy to adapt to your taste.

Pumpkin puree: Use pure pumpkin puree, not pumpkin pie filling.

Butter alternatives: You can substitute coconut oil or margarine if needed.

Add-ins: Dark chocolate chips, pecans, or walnuts are excellent

alternatives to white chocolate.

