

# PUMPKIN SNICKERDOODLES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 12 servings

### Cookie dough:

½ cup unsalted butter, melted and cooled for at least 10 minutes

½ cup sugar

½ cup light brown sugar, packed

¼ cup pumpkin puree

1 large egg yolk

¾ teaspoon vanilla extract

1 ½ cups all-purpose flour

1 ½ teaspoons pumpkin pie spice

½ teaspoon baking soda

¼ teaspoon cream of tartar

½ teaspoon salt

### Topping:

¼ cup sugar

2 teaspoons ground cinnamon

### Directions:

- Combine butter, sugar, and brown sugar and stir until well-combined
- Add pumpkin and stir well
- Stir in egg yolk and vanilla extract
- In a separate bowl, whisk together flour, pumpkin spice, baking soda, cream of tartar, and salt until well-combined
- Gradually add dry ingredients to wet until ingredients are well-combined
- Cover cookie dough with clear wrap and place in the refrigerator to chill for at least 45 minutes
- Once dough is nearly finished chilling, preheat oven to 350 degrees F and prepare a cookie sheet by lining it with parchment paper
- Prepare your cinnamon sugar mixture by whisking together ¼ cup sugar and 2 teaspoons ground cinnamon in a small bowl
- Remove dough from refrigerator and scoop into 1 ½ teaspoon-sized balls
- Roll briefly between your palms until smooth and then roll through the cinnamon sugar and transfer to prepared cookie sheet, about 2 inches apart
- Bake cookies in the oven for 10-12 minutes
- Allow baked cookies to cool completely on a cookie sheet before enjoying