

Pumpkin Snickerdoodle Cookies

Ingredients

1/2 c Unsalted Butter
1/3 c Brown Sugar
3/4 c Sugar
1/2 t Vanilla Extract
1/3 c Pumpkin Puree
1 1/2 t Ground Cinnamon
1/4 t Ground Nutmeg
1/4 t Ground Cloves
1/2 t Ground Allspice
1/4 t Salt
1/2 t Baking Soda
1/4 t Cream of Tartar
1 1/2 c Flour
1 c White Chocolate Chips
(optional)

Instructions

- 1.Preheat the oven to 350 degrees F.
- 2.In a large bowl beat together butter, brown sugar, and 1/2 cup sugar until creamy. Beat in the vanilla and pumpkin.
- 3.In another bowl whisk the baking soda, cream of tartar, 3/4 teaspoon cinnamon, nutmeg, cloves, allspice, salt, and flour.
- 4.Add wet ingredients to the dry and mix until just combined. If desired, fold in white chocolate chips.
- 5.Refrigerate dough for 2 hours or overnight.
- 6.In a small bowl mix together 1/4 cup sugar and 3/4 teaspoon cinnamon. Roll out balls of dough and then roll in the sugar mixture.
- 7.Place on a cookie sheet and bake 13-15 minutes. Cool on wire racks.