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PUMPKIN SPICE COOKIES



Fall is the season to start baking! Make these crispy pumpkin cookies and watch them disappear as quickly as you can make them!



00 HR 45 MINS



Serves 2 dozen



Featuring

[A. Cozzolino Nursery](#)

INGREDIENTS

- 2 teaspoons baking soda
- 1 teaspoon salt
- 11 tablespoons butter at room temperature (2/3 cup)
- 1 cup brown sugar
- 1/4 cup molasses
- 1 tablespoon fresh grated ginger
- [2/3 cups pumpkin purée](#)
- 1 large egg
- White sugar for dusting
- 1 to 3 dashes ground cinnamon, clove, nutmeg, and black pepper
- 2-1/3 cups all-purpose or whole wheat pastry flour

METHOD

[Pumpkin Purée Recipe](#)

Whisk together dry ingredients. Using an electric mixer, cream butter, and sugar. Add molasses, pumpkin, and fresh ginger. Mix for two minutes. Add egg and mix for one more minute.

Form two 1-1/2-inch thick logs in plastic wrap and refrigerate for two hours.

Preheat oven to 350°F. Slice the log into 1/3-inch slices and place on a cookie sheet. Sprinkle top with white sugar. Bake for 8 minutes, then drop the temperature to 200°F.

Bake for ten minutes until crispy. Transfer to a cooling rack and serve.