

Pumpkin Spice Cookies

Makes 24 cookies



Ingredients

For the Cookies

- ½ cup unsalted butter (1 stick), softened
- 1 cup sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- ¾ cup canned pure pumpkin
- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon Kosher salt
- 2 teaspoons pumpkin pie spice
- 1 cup chopped pecans (optional)

For the Spice Glaze

- 1 cup confectioners' sugar, sifted
- ½ teaspoon pumpkin pie spice
- 2 tablespoons milk
- ½ teaspoon cinnamon

Steps

1. Preheat oven to 350°F.
2. In the bowl of a stand mixer begin creaming together the butter and sugar until the mixture is light and fluffy (about 5 minutes). Add eggs and pumpkin and mix until well combined. Stir in vanilla.
3. In a medium-size bowl sift together flour, salt, baking powder and pumpkin pie spice.
4. Add the flour mixture to the butter/sugar mixture and stir until just combined. Scrape down the sides of the bowl and ensure everything has incorporated but do not over mix. If using nuts, add them now.
5. Prepare two baking sheet pans with parchment paper and begin scooping mounds of dough onto the pans. This dough is very sticky. The cookies spread a bit but you should be able to get 12 - 15 onto each pan (depending on the size scooper you have).
6. Bake for about 15 minutes or until the tops look set (matte not glossy). Let cookies fully cool before removing them (you may need to use a spatula to remove them as they may stick a bit to the paper). While they cool, make the glaze.
7. Over a medium-sized bowl, sift together the sugar, pumpkin spice and cinnamon to remove any clumps. Add the milk and whisk together well - no lumps. Drizzle or spread the glaze over the cooled cookies. Allow glaze to set before plating or eating.

*These are best eaten within a few days of baking. Make sure to store in an airtight container.