

Pumpkin Sugar Cookies

Makes 12-16 cookies



Ingredients

1 cup softened butter
1 cup sugar
1 egg
1 tsp vanilla extract
2 cups flour
1 ½ tsp baking powder
food coloring

Steps

1. In the bowl of a stand mixer with the paddle attachment, cream together the butter and sugar on medium speed until light and airy.
2. Then, scrape the sides of the bowl, add the egg and vanilla extract, and mix on medium speed until fully incorporated.
3. On low speed, slowly add the flour and baking powder. Raise speed to medium-low and mix until a dough is formed.
4. Transfer all of the dough onto a well-floured surface and divide the dough so that one-fourth of the dough is pulled away. Apply orange food coloring to the larger dough working it in well to ensure it's all orange. Put the dough onto a piece of parchment paper and work it so that you have a round log that is 2-inches in diameter. Wrap the dough with the parchment paper and freeze for 15 minutes.

To the smaller portion of dough, apply green food coloring and work the food coloring into the dough to ensure it's all green. On a piece of parchment paper, roll/shape this into a long, thin rope. Wrap with parchment paper and freeze for 15 minutes.
5. Preheat your oven to 350°F. Get two sheet pans ready with parchment paper. Get your dough from the freezer and press your orange dough log out a bit so that it's not so round but a bit oval (use the parchment paper to help you). Now take the green dough and place that long rope on top. You may need to shape that a bit so it will look like a pumpkin stem.
6. Slice it into ⅓ inch long pieces, then transfer each slice onto a parchment-lined sheet pan. Keep them ½ to 1 inch apart.
7. Pop them in the oven and bake for 10 minutes. Cool and enjoy!