

Sarah's Chewy Pumpkin Spice Cookies

Makes: 18 cookies

Ingredients:

1 ½ cups all-purpose flour
¼ teaspoon kosher salt
¼ teaspoon baking powder
¼ teaspoon baking soda
1 ½ teaspoons ground cinnamon
1 teaspoon pumpkin spice (homemade or storebought)
*see recipe below
½ cup pumpkin puree
½ cup (1 stick) unsalted butter
¼ cup light brown sugar
½ cup granulated sugar
1 ½ teaspoons pure vanilla extract

Coating:

1/3 cup granulated sugar
¾ teaspoon ground cinnamon

Directions:

In a medium bowl, whisk together the flour, salt, baking powder, baking soda, cinnamon and pumpkin spice until well combined. Set aside

Place the pumpkin puree on a plate between two paper towels and press gently to release as much moisture as possible; set aside. Extracting the moisture will produce a chewy (not cakey) texture that makes these cookies so delicious.

In a medium saucepan, cook the butter over medium to medium-low heat, stirring often, until it becomes a light golden brown, about 6 to 8 minutes. The butter will crackle and foam before browning; watch carefully, as once the butter starts to brown it will darken quickly.

When light golden brown, remove the saucepan from the heat and pour the butter into a large mixing bowl. Let cool at room temperature for 5 minutes.

Add the brown sugar, granulated sugar, pumpkin puree and vanilla extract to the brown butter and stir well until combined.

Add the pumpkin mixture to the flour mixture and stir with a wooden spoon or rubber spatula until fully incorporated. The dough will be thick and soft at this stage. Cover the bowl and refrigerate for 30 minutes to firm up the dough. The dough can be refrigerated for up to 3 days.

When ready to bake, remove the dough from the refrigerator and preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper.

In a small bowl, mix the coating ingredients together until well combined, then set aside.

Use a medium scoop (1 ½ tablespoons) to drop the dough onto the baking sheet, then use your hands to roll each scoop into a smooth ball.



Roll each ball in the cinnamon sugar coating, making sure to cover the entire surface. Place the balls on the prepared baking sheets 3 inches apart (9 cookies per sheet). Use the bottom of a glass or measuring cup to gently press the balls into thick disks.

Bake until the cookies are lightly browned on the edges and still soft in the center, about 10 to 12 minutes. Remove from the oven and tap the baking sheet 2 to 3 times on a firm surface to set the cookies.

Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely, at least one hour or even overnight. The cookies will develop deeper flavors over time, and taste even better on the second day.

Store in an airtight container at room temperature for up to 1 week or in the freezer for several months.

Homemade Pumpkin Spice

Ingredients:

3 tablespoons ground cinnamon
2 teaspoons ground ginger
1 ½ teaspoons ground nutmeg
1 teaspoon ground cloves
1 teaspoon ground allspice
Small pinch ground black pepper

Directions:

In a small bowl, use a whisk or fork to mix the ingredients until well combined. Store in an airtight container at room temperature for 1 to 2 years.

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