

Pumpkin Sugar Cookies

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	10 minutes	30 minutes

Ingredients

For the Cookies:

160 g (1/2 cup) unsalted butter, softened

120 g (1/2 cup) light brown sugar, packed

2 egg yolks, room temperature

1 1/2 tsp vanilla extract

120 g (1/2 cup) canned pumpkin purée

220 g (1 3/4 cups) all-purpose flour

1 tsp cinnamon

1/2 tsp nutmeg

1/4 tsp ground ginger

1/2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

For the Sugar Topping:

100 g (1/2 cup) granulated sugar

1 tsp cinnamon

1/2 tsp nutmeg

For the Cream Frosting:

60 g (1/4 cup) heavy cream (whipped)

30 g (1/4 cup) powdered sugar

1 tbsp lemon juice

20 g (2 tbsp) cream cheese

Feel free to adjust the sugar or lemon juice to your taste!

Directions

- 1 Preheat Oven:** Preheat your oven to 175°C (350°F) and line two baking sheets with parchment paper.
- 2 Mix Wet Ingredients:** In a large bowl, beat together the softened butter and brown sugar until smooth. Add the egg yolks and vanilla extract, and beat until well combined. Mix in the canned pumpkin purée until incorporated.
- 3 Combine Dry Ingredients:** In a separate bowl, whisk together the flour, cinnamon, nutmeg, ground ginger, baking powder, baking soda, and salt.
- 4 Combine Wet Ingredients:** Slowly add the dry ingredients to the wet mixture, carefully folding everything together with a spatula. Don't overmix! Chill the dough in the fridge for about 30 minutes.
- 5 Prepare Sugar Topping:** In a small bowl, combine the granulated sugar, cinnamon, and nutmeg for the sugar topping.
- 6 Shape and Bake Cookies:** Using an ice cream scoop or spoon, scoop the chilled dough into balls and roll them in the sugar topping. Place the dough balls on the prepared baking sheets and bake for 10-12 minutes, until the edges are set.
- 7 Cool and Make Frosting:** Let the cookies cool on a cooling rack while you prepare the frosting. In a bowl, beat the whipped cream, powdered sugar, lemon juice, and cream cheese together until stiff.
- 8 Frost the Cookies:** Once the cookies are completely cool, spread the frosting on top and sprinkle a little extra cinnamon sugar for decoration.
- 9 Enjoy!** These cookies are best enjoyed with a hot drink on a cozy day.