

Introduction

Pumpkin Snickerdoodles are a delightful twist on the classic snickerdoodle cookie, combining the warmth of pumpkin flavors with the soft, chewy texture we all love. These cookies are perfect for fall and the holiday season, offering a taste that captures the essence of autumn in every bite. With their cinnamon-sugar coating and hint of spices, Pumpkin Snickerdoodles are not just sweet treats but also evoke memories of cozy afternoons and festive gatherings.

The combination of pumpkin purée and warm spices like cinnamon and nutmeg in these cookies creates a rich and comforting flavor profile. The addition of both granulated and brown sugars brings out the sweetness while also providing a melt-in-your-mouth texture. This recipe is sure to please your family and friends while adding a bit of festivity to your cookie platter.

Detailed Ingredients

For the Cookies:

- All-purpose flour: 2 3/4 cups
- Baking powder: 1 1/2 tsp
- Salt: 1/2 tsp
- Ground cinnamon: 1/2 tsp
- Ground nutmeg: 1/4 tsp
- Unsalted butter (softened): 1 cup
- Granulated sugar: 3/4 cup
- Brown sugar (packed): 1/2 cup
- Pumpkin purée: 1/2 cup
- Large egg: 1
- Vanilla extract: 2 tsp

For the Cinnamon-Sugar Coating:

- Granulated sugar: 1/4 cup
- Ground cinnamon: 1 tsp
- Ground ginger: 1/4 tsp
- Ground cloves: 1/4 tsp

Prep Time

- 15 minutes

Cook Time, Total Time, Yield

- Cook Time: 10-12 minutes
- Total Time: 1 hour
- Yield: 24 cookies

Detailed Directions and Instructions

Prepare the Dough

Begin by whisking together the all-purpose flour, baking powder, salt, cinnamon, and nutmeg in a medium bowl. This mixture of dry ingredients will ensure that your flavors are well balanced and the cookies have the perfect rise. Set this bowl aside for now.

In a large mixing bowl, cream the softened unsalted butter, granulated sugar, and brown sugar together until the mixture is light and fluffy. This process takes approximately 2-3 minutes and is crucial for achieving the right texture in your cookies. Once the butter and sugars are well combined, it's time to incorporate the wet ingredients.

Add the pumpkin purée, large egg, and vanilla extract into the butter and sugar mixture. Beat these ingredients together until they are smooth and thoroughly combined. This is where the distinct pumpkin flavor begins to shine through, lending a moistness to the cookies.

Gradually add the dry flour mixture to the wet ingredients in the large bowl, mixing until just combined. Be careful not to overmix, as this can lead to tough cookies. The goal here is to have a uniform dough without any dry flour remaining visible.

Chill the Dough

Cover the cookie dough with plastic wrap and place it in the refrigerator for at least 30 minutes. Chilling the dough is an important step, as it helps firm up the mixture. This makes it easier to handle and shapes the cookies, preventing them from spreading too much while baking.

Preheat Oven

While your dough chills, preheat your oven to 350°F (175°C). Prepare two baking sheets by lining them with parchment paper, which will help prevent the cookies from sticking and make for easy cleanup.

Prepare the Cinnamon-Sugar Coating

In a small bowl, mix together the granulated sugar, ground cinnamon, ground ginger, and ground cloves for your cinnamon-sugar coating. This combination not only adds flavor but also creates a beautiful, sweet crust on the outside of the cookies when they are baked.

Form the Cookies

Once the dough has chilled, remove it from the refrigerator. Using a cookie scoop or spoon, scoop out portions of dough and roll them into 1.5-inch balls, which is about 2 tablespoons each. Roll each ball in the prepared cinnamon-sugar mixture until they are fully coated, ensuring that every cookie is bursting with flavor.

Place the coated dough balls onto the prepared baking sheets, ensuring they are spaced about 2 inches apart. This spacing allows for even baking and prevents the cookies from merging into one another.

Bake the Cookies

Transfer the baking sheets into your preheated oven and bake the cookies for about 10-12 minutes. You'll know they are done when the edges are set and lightly golden, while the centers may appear slightly underbaked. Don't worry; they will continue to firm up as they cool.

After baking, allow the cookies to cool on the baking sheets for about 5 minutes. This resting time lets them hold their shape before transferring them to a wire rack for complete cooling.

Notes

These Pumpkin Snickerdoodles can be stored in an airtight container at room temperature for up to a week. For longer storage, consider freezing the cookies. Just make sure they are completely cooled and placed in a freezer-safe bag or container. They can be thawed at room temperature before serving.

Feel free to experiment with the spices in the cinnamon-sugar coating. Adding more or less ginger and cloves can customize these cookies to your personal taste.

Cook techniques

The technique of creaming the butter and sugars together is crucial for creating a light and fluffy cookie. It introduces air into the dough, which helps the cookies rise and maintain a soft texture.

Chilling the dough is another important technique that has a significant impact on the final cookie texture. When the dough is cold, it's more solid, leading to thicker cookies that hold their shape during baking.

Finally, taking care not to overbake is key. Leaving the centers slightly soft allows the cookies to retain a chewy texture after cooling.

FAQ

Can I use pumpkin pie filling instead of pumpkin purée?

It's best to use pure pumpkin purée instead of pumpkin pie filling. The filling is pre-spiced and sweetened, which can alter the cookie's flavor balance.

Is there a gluten-free option for these cookies?

Yes, you can replace the all-purpose flour with a gluten-free 1:1 baking flour. Ensure that any other ingredients used are also gluten-free.

How can I make these cookies vegan?

You can substitute the butter for a plant-based butter and use a flax egg (1 tablespoon ground flaxseed mixed with 2.5 tablespoons water) in place of the large egg.

Can I add chocolate chips to the dough?

Absolutely! Adding chocolate chips can enhance the richness and flavor of your cookies. Just fold in a cup or so of chocolate chips into the dough after combining the wet and dry ingredients.

Can these cookies be made ahead of time?

Yes, you can prepare the dough ahead of time and keep it in the refrigerator for up to 2 days. You can also freeze the dough balls for later baking.

Conclusion

Pumpkin Snickerdoodles are an inviting treat that beautifully combines seasonal flavors with a beloved cookie classic. The moist, chewy textures paired with a warm, spiced exterior create the perfect balance of sweet and comforting flavors. Whether served at a holiday gathering, as a delightful lunchtime snack, or just as an afternoon treat with a warm beverage, these cookies are sure to bring joy to anyone who tries them.

Make sure to share these lovely cookies with family and friends or keep them for yourself as the ultimate autumn indulgence!

More recipes suggestions and combinations**Pumpkin Spice Latte**

Pair your Pumpkin Snickerdoodles with a homemade pumpkin spice latte for the ultimate fall experience.

Chocolate Chip Pumpkin Bread

Try baking a loaf of chocolate chip pumpkin bread for a delicious breakfast treat that complements your cookies.

Caramel Flavored Desserts

Consider serving these cookies with caramel-flavored desserts such as caramel sauce drizzled on top or a caramel-flavored icing for extra indulgence.

Apple Crisp

For a cozy dessert setup, serve your cookies alongside a warm apple crisp with a scoop of vanilla ice cream on top.

Pecan Pie Bars

Add pecan pie bars to your dessert spread to create a bounty of fall-inspired sweets that your guests will love.