

Introduction

As the leaves turn and the air becomes crisp, there's a palpable excitement for the flavors of autumn. One of the most beloved autumn flavors, pumpkin spice, brings the essence of the season into our kitchens and hearts. This delightful blend of warming spices and soothing pumpkin puree makes for an irresistible treat. In this article, we will guide you through creating delectable Pumpkin-Spice Sugar Cookies that are soft on the inside with perfectly crispy edges. Ideal for sharing with friends and family, these cookies not only taste wonderful but also fill your home with a cozy aroma that is sure to evoke heartwarming memories of fall.

These cookies are perfect for any occasion—be it a festive gathering, a family evening, or simply a quiet afternoon paired with tea or coffee. The recipe is straightforward and can be perfect for all skill levels, making it a wonderful choice for both seasoned bakers and beginners. So let's dive into the world of sweet, spiced goodness and learn how to create these Pumpkin-Spice Sugar Cookies together!

Detailed Ingredients

1. Unsalted Butter: 1/2 cup, softened
2. Granulated Sugar: 1 cup
3. Large Egg: 1
4. Canned Pumpkin Puree: 1/2 cup
5. Vanilla Extract: 1 teaspoon
6. All-Purpose Flour: 2 1/4 cups
7. Baking Soda: 1/2 teaspoon
8. Baking Powder: 1/4 teaspoon
9. Salt: 1/4 teaspoon
10. Ground Cinnamon: 1 teaspoon
11. Ground Ginger: 1/2 teaspoon

12. Ground Nutmeg: 1/4 teaspoon
13. Ground Cloves: 1/4 teaspoon

For Rolling:

1. Granulated Sugar: 1/4 cup
2. Ground Cinnamon: 1/2 teaspoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 8-10 minutes

Total Time: 25 minutes (plus chilling time)

Yield: About 24 cookies

Detailed Directions and Instructions

Prepare the Dough

In a large mixing bowl, begin by creaming together the softened unsalted butter and granulated sugar. Use a hand mixer or stand mixer on medium speed until the mixture is light and fluffy—this should take about 2-3 minutes.

Next, add in the large egg, 1/2 cup of canned pumpkin puree, and 1 teaspoon of vanilla extract. Mix until all ingredients are well combined and smooth.

In a separate bowl, whisk together the dry ingredients: 2 1/4 cups of all-purpose flour, 1/2 teaspoon of baking soda, 1/4 teaspoon of baking powder, 1/4 teaspoon of salt, 1 teaspoon of ground cinnamon, 1/2 teaspoon of ground ginger, 1/4 teaspoon of ground nutmeg, and 1/4 teaspoon of ground cloves.

Gradually add the dry mixture to the wet ingredients, mixing on low speed until a soft dough forms. Be careful not to overmix, as this could lead to tougher cookies.

Chill the Dough

Dividing the dough in half, flatten each half into a disk shape. Wrap each disk in plastic wrap and chill them in the refrigerator for at least 1 hour. Chilling the dough not only helps the flavors to meld but also makes it easier to roll out. If you prefer, you can also freeze the dough at this point and thaw it later when you are ready to bake.

Preheat the Oven

Preheat your oven to 350°F (175°C) while the dough is chilling. Prepare two baking sheets by lining them with parchment paper or silicone baking mats, ensuring that your cookies will not stick during baking.

Roll the Dough

Once the dough has chilled and is firm, take one disk of dough and place it on a lightly floured surface. Roll out the dough to about 1/4 inch thickness using a rolling pin. If the dough sticks to the rolling pin, add a little more flour to both the surface and the pin as needed.

Using cookie cutters, cut out desired shapes, and carefully place them onto the prepared baking sheets, leaving enough space between the cookies for spreading.

Coat the Cookies

In a small bowl, mix together the 1/4 cup of granulated sugar and 1/2 teaspoon of ground cinnamon. Lightly sprinkle this cinnamon-sugar mixture over the tops of the cookies, adding a lovely sweetness and a flavorful finish.

Bake the Cookies

Place the baking sheets in the preheated oven and bake the cookies for 8-10 minutes, or until the edges are lightly golden. Keep a close eye on them to ensure they do not overbake.

Once baked, remove the cookies from the oven and allow them to sit on the baking sheet for 5 minutes. This step helps them to set before transferring them to a wire rack to cool completely.

Serve

These Pumpkin-Spice Sugar Cookies can be enjoyed warm from the oven or at room temperature. They pair beautifully with a glass of milk, a cup of tea, or your favorite cozy fall beverage. Whether you are indulging yourself or sharing with loved ones, these cookies are bound to bring a smile to everyone's face.

Notes

Make sure to use pure pumpkin puree and not pumpkin pie filling, as the latter contains added sugars and spices that may alter the flavor and texture of your cookies.

For a variation, consider adding chocolate chips, chopped nuts, or dried fruit to the dough for an exciting twist.

These cookies can be stored in an airtight container at room temperature for up to a week, making them perfect for meal planning or last-minute dessert cravings.

Cook techniques

1. ****Creaming Method****: This technique is crucial because it incorporates air into the butter and sugar, creating a light and fluffy base that allows for a soft

cookie texture. Always ensure that your butter is softened to room temperature for the best results.

2. ****Chilling the Dough****: Chilling allows the fat to solidify, which prevents the cookies from spreading too much in the oven and helps to develop a thicker texture.

3. ****Perfect Baking****: For even baking, rotate the trays halfway through the baking time for uniform color and texture.

FAQ

Can I freeze the cookies after baking?

Yes, you can freeze the baked cookies! Once they have cooled completely, place them in an airtight container or freezer bag, and they will stay fresh for up to three months. Just thaw them at room temperature when you are ready to enjoy.

Can I substitute the pumpkin puree?

Yes, if you don't have pumpkin puree on hand, you can substitute with sweet potato puree or another canned squash, but the flavor may vary slightly.

How can I make these cookies even more festive?

Consider adding festive sprinkles for a holiday color pop, or drizzle melted chocolate over the top after they have cooled for a delicious chocolatey twist.

Conclusion

These Pumpkin-Spice Sugar Cookies are not only an enjoyable baking project but also a delightful treat that embodies the spirit of fall. With their combination of warm spices and rich pumpkin flavor, they are guaranteed to become a family favorite. The simple instructions and minimal ingredients

make them accessible for bakers of all levels, allowing everyone to participate in the joy of autumn baking.

Baking these cookies also serves as a perfect opportunity to create lasting memories with loved ones—decorating the cookies, sharing them, or simply enjoying them together. So, gather your ingredients, embrace the scents of cinnamon and nutmeg, and indulge in the comforting joy of homemade Pumpkin-Spice Sugar Cookies.

More recipes suggestions and combination

1. ****Pumpkin Spice Latte****: Pair your cookies with a warm and creamy pumpkin spice latte for the ultimate fall experience.
2. ****Apple Cinnamon Muffins****: Try baking apple cinnamon muffins for another delicious autumn treat that complements your cookies beautifully.
3. ****Cinnamon Sugar Doughnuts****: For a twist on the traditional cookie, how about making cinnamon-sugar doughnuts for a fun breakfast option?
4. ****Pecan Pie Bars****: Complete your fall dessert table with pecan pie bars, offering a rich and nutty contrast to the cookies.
5. ****Pumpkin Cheesecake****: For a more indulgent dessert, try a creamy pumpkin cheesecake that's sure to impress your guests and family.

These recipes promise to enhance your autumn baking experience, offering a delightful variety of flavors and textures to savor all season long. Embrace the warmth of the kitchen and the joy that comes from baking with love!