



Chewy Pumpkin Snickerdoodle Cookies

Introduction

As the leaves begin to change color and the air grows crisp, there's no better way to embrace the fall season than with a batch of warm, chewy pumpkin snickerdoodle cookies. These delightful treats combine the classic flavors of traditional snickerdoodles and add a moist and spiced element with pumpkin puree. Soft and chewy, yet packed with cozy spices like cinnamon, nutmeg, and ginger, these cookies will become your favorite fall indulgence. With just the right amount of sweetness and a fantastic cinnamon-sugar coating, they'll make your house smell heavenly and warm the hearts of everyone who tries them.

Detailed Ingredients

For the Cookies:

- All-purpose flour
- Cream of tartar
- Baking soda
- Salt
- Ground cinnamon
- Ground nutmeg
- Ground ginger
- Ground cloves
- Unsalted butter
- Granulated sugar
- Brown sugar
- Pumpkin puree
- Large egg yolk
- Vanilla extract

For the Cinnamon Sugar Coating:

- Granulated sugar
- Ground cinnamon

Prep Time

15 minutes (plus chilling time)

Cook Time, Total Time, Yield

Cooking Time: 12 minutes

Total Time: 27 minutes

Yield: Makes 24 cookies

Detailed Directions and Instructions

Step 1: Mix the dry ingredients

Start by whisking together all the dry ingredients in a medium bowl. Combine 2 3/4 cups of all-purpose flour, 1 1/2 teaspoons of cream of tartar, 1 teaspoon of baking soda, 1/2 teaspoon of salt, and the warm spices: 1 teaspoon of ground cinnamon, 1/2 teaspoon of ground nutmeg, 1/4 teaspoon of ground ginger, and 1/4 teaspoon of ground cloves. Set aside once well combined.

See also [Goosey Caramel Turtle Poke Cake](#)

Step 2: Cream the butter and sugars

In a large bowl, use an electric mixer to beat together 1 cup of softened unsalted butter, 1 1/4 cups of granulated sugar, and 1/2 cup of packed brown sugar until they are light and fluffy, which usually takes about 2-3 minutes. After achieving the desired texture, add in 3/4 cup of pumpkin puree, 1 large egg yolk, and 1 teaspoon of vanilla extract. Mix until all the ingredients are well incorporated.

Step 3: Combine

With the wet mixture ready, gradually add the dry ingredients from Step 1 to the wet mixture. Mix only until combined; be careful not to overmix as this can affect the texture of your cookies. Once the dough is prepared, cover the bowl with plastic wrap and refrigerate for at least 30 minutes. This chilling time helps the cookies maintain their shape while baking.

Step 4: Preheat the oven

While the dough is chilling, preheat your oven to 350°F (175°C). This ensures that your cookies bake evenly once you place them in the oven.

Step 5: Make the cinnamon sugar coating

In a small bowl, mix together 1/4 cup of granulated sugar and 1 tablespoon of ground cinnamon. This mixture will provide the perfect sweet and spicy exterior for your cookies.

Step 6: Shape and coat the cookies

Once the dough has chilled, take it out of the refrigerator. Use a tablespoon to scoop out portions of the dough, rolling each one into a ball with your hands. Drench each ball in the cinnamon sugar mixture, ensuring they are evenly coated. Place the coated dough balls on the prepared baking sheets, ensuring they are spaced about 2 inches apart to allow for spreading as they bake.

See also [Chocolate Covered Banana Brownies](#)

Step 7: Bake

Bake your cookies in the preheated oven for 10-12 minutes. You want the edges to be set and the tops to have a slight crackle, while the centers remains soft. Don't worry if they look a bit undercooked; they will firm up as they cool. After baking, allow the cookies to cool on the baking sheets for about 5 minutes before transferring them to a wire rack to cool completely.

Step 8: Serve

Finally, enjoy your chewy pumpkin snickerdoodle cookies with a tall glass of milk or a cozy cup of tea. If you have any leftovers (unlikely!),

store them in an airtight container at room temperature for up to 5 days.

Notes

- Be sure to use pure pumpkin puree for the best flavor! Avoid pumpkin pie filling, as it contains added sugar and spices.
- Adjust the amount of spices according to your personal preferences for even more warmth in flavor.
- If you want a richer flavor, consider browning the butter before mixing it with the sugars.

Cook techniques

- Mixing: Use an electric mixer for creaming butter and sugars for a light, airy texture.
- Chilling: Refrigerating the dough helps improve cookie texture and prevents excess spreading while baking.

FAQ

Can I use pumpkin pie spice instead of individual spices?

Yes, you can use pumpkin pie spice as a substitute. Use approximately 2 teaspoons to replace the spices listed.

How can I make these cookies gluten-free?

You can substitute the all-purpose flour with a gluten-free flour blend that measures cup-for-cup like regular flour.

Can I freeze the dough?

Absolutely! You can freeze cookie dough balls before baking. Just roll

them in cinnamon sugar and freeze them on a baking sheet, then transfer them to an airtight container once frozen.

See also [Baby Back Ribs with Balsamic Peach BBQ Sauce](#)

Conclusion

These chewy pumpkin snickerdoodle cookies truly encapsulate the essence of fall with their warm flavors and inviting aroma. Perfect for sharing with friends and family or enjoying on a lazy afternoon, they showcase not only the comfort of home baking but also the joyous spirit of the season. Easy to prepare and utterly delicious, this recipe is sure to become a staple in your autumn baking repertoire.

More recipes suggestions and combinations

Pumpkin Spice Latte

Pair your cookies with a homemade pumpkin spice latte for the ultimate fall treat.

Maple Pecan Pie

Create a dessert table featuring pumpkin snickerdoodles alongside a pecan pie drizzled with maple syrup.

Apple Cider Donuts

Try baking apple cider donuts to complement your snickerdoodle cookies for a delightful fall gathering.

Chai Tea

Serve your cookies with a warm cup of chai tea for a flavorful afternoon

snack.

Cream Cheese Frosting

For an extra treat, consider topping your cookies with a dollop of cream cheese frosting to enhance the flavors even further.