



# Pumpkin-Shaped Sugar Cookies for Fall

## The Magic of Pumpkin Cookies

The first time I smelled pumpkin cookies baking, autumn wrapped around me like a cozy scarf. Warm sugar, vanilla, and a hint of almond filled the kitchen. My grandma's counter was dusted with flour, her hands shaping dough into plump little pumpkins. **Ever wondered how you could turn simple cookies into a fall memory?** These treats aren't just sweet—they're nostalgia on a plate. Share yours with someone who needs a hug in cookie form.

## My First Cookie Disaster

I once forgot to chill the dough. The cookies spread into blobs, not

pumpkins. My kids still laughed, calling them “ghost pumpkins” instead.

**Mistakes make the best stories, and cooking is no exception.**

Home baking isn’t about perfection—it’s about joy. What’s your funniest kitchen fail?

## Why These Cookies Work

– Sour cream keeps the dough tender, not crumbly. – Almond extract adds a whisper of warmth, like fall leaves rustling. **Which flavor combo surprises you most—vanilla and almond, or orange frosting on sugar cookies?** Try both and decide. The textures balance crisp edges with soft centers. Perfect for dunking in cider.

## A Slice of Cookie History

Sugar cookies date back to 1700s Germany, shaped by bakers for holidays. Pumpkin shapes became popular in 1900s America, celebrating harvests. \*Did you know early bakers used molasses before sugar was cheap?\* Today, they’re a fall staple. Tell me—what’s your family’s favorite cookie tradition?



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### Ingredients:

Ingredient	Amount	Notes
<b>Cookie Dough:</b>		
Butter	1 cup	At room temperature
Granulated sugar	1 ¾ cups	
Eggs	2	At room temperature
Vanilla extract	1 teaspoon	
Almond extract	¼ teaspoon	
Sour cream	1 cup	
All-purpose flour	5 ½ cups	
Baking soda	1 ½ teaspoons	
Baking powder	1 teaspoon	
Fine sea salt	½ teaspoon	
<b>Frosting:</b>		
Butter	¾ cup	
Powdered sugar	3 ½ cups	
Heavy cream	3-4 Tablespoons	
Vanilla extract	1 teaspoon	
Orange food coloring	As needed	To desired color

### How to Make Pumpkin-Shaped Sugar Cookies

#### Step 1

See also [Gingerbread Cake with Cinnamon Molasses Frosting](#)  
Cream butter and sugar in a big bowl. Add eggs, vanilla, almond

extract, and sour cream. Mix until smooth. Dough will look lumpy—that's okay. **Step 2** Whisk flour, baking soda, baking powder, and salt in another bowl. Slowly add dry mix to wet. Stir just until combined. (Hard-learned tip: Overmixing makes tough cookies.) **Step 3** Split dough in half. Wrap each in plastic. Chill 1-2 hours. Cold dough cuts cleaner shapes. **Step 4** Roll dough on floured parchment. Use pumpkin cutters. Add flour if sticky. Bake at 350°F for 8 minutes. **Step 5** Cool cookies 2 minutes on pan. Move to a rack. They firm up as they cool. **Step 6** Beat butter, powdered sugar, cream, and vanilla for frosting. Tint orange. Frost cooled cookies. **What's the secret to soft cookies? Share below!** **Cook Time:** 8 minutes **Total Time:** 1 hour 28 minutes **Yield:** 24 cookies **Category:** Dessert, Fall Baking

## Fun Twists on Pumpkin Cookies

**Spiced** Add cinnamon and nutmeg to dough. Tastes like pumpkin pie. **Chocolate-Dipped** Half-dunk cookies in melted chocolate. Let set before serving. **Gluten-Free** Swap flour for 1:1 gluten-free blend. Check labels. **Which twist would you try first? Vote in the comments!**

## Serving & Sipping Ideas

Pair cookies with spiced chai or hot cider. For adults, try bourbon-laced cider. Serve on a wooden board with mini gourds. Add whipped cream for dipping. **Which would you choose tonight?**



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### Storing and Serving Tips

Keep cookies fresh in a sealed container for up to 5 days. For longer storage, freeze unfrosted cookies up to 3 months. Thaw at room temp before frosting. \*Fun fact\*: Chilled dough holds its shape better, so don't skip that step! Batch-cook and freeze dough for quick holiday treats. Why this matters: Fresh cookies taste best, but planning ahead saves time. Ever tried freezing frosted cookies? Share your tricks below!

See also [Easy Homemade PayDay Candy Bars](#)

### Troubleshooting Common Issues

Sticky dough? Add a sprinkle of flour while rolling. Cookies spread too much? Chill dough longer before baking. Frosting too runny? Mix in extra powdered sugar. Why this matters: Small fixes keep your cookies pretty and tasty. My neighbor once forgot the baking soda—flat but still yummy! What's your biggest cookie fail? Let's laugh together.

### Your Questions Answered

**Can I make these gluten-free?** Swap flour for a 1:1 gluten-free blend. Add xanthan gum if needed. **How far ahead can I prep?** Dough keeps refrigerated 2 days or frozen 1 month. Frost day-of. **What if I don't have sour cream?** Use plain yogurt or buttermilk for similar tang and moisture. **Can I halve the recipe?** Yes! Adjust all ingredients evenly. Bake time stays the same. **Any nut-free extract swaps?** Skip almond extract. Double the vanilla or add a dash of cinnamon.

## Let's Bake Together

These pumpkin cookies bring cozy fall vibes to any table. Share your creations with **@SavoryDiscovery** on Pinterest! Did you add sprinkles or swap flavors? Tell me below. Happy cooking! —Elowen Thorn.

**You need to try !**



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