



Pumpkin-Spice Sugar Cookies

Introduction

As the leaves begin to turn and the air gets crisp, thoughts inevitably drift toward the flavors of fall. One of the most iconic seasonal flavors that captures the essence of autumn is pumpkin spice. This classic flavor combination of cinnamon, ginger, and cloves mixes beautifully with the richness of pumpkin, creating a delightful treat that warms the soul. Pumpkin-spice sugar cookies are the perfect way to enjoy this seasonal favorite, as they offer a unique twist on traditional cookies, combining the sweetness of sugar with the warm spices of fall. They are not only a joy to bake but also an exciting addition to any autumn gathering or holiday celebration.

Imagine taking a bite of one of these soft, chewy cookies and experiencing the delightful flavors mingle on your palate. With each

cookie, you're reminded of cozy evenings, festive gatherings, and the warmth of family traditions. Whether enjoyed with a cup of coffee, tea, or a glass of milk, these cookies are bound to become a beloved recipe in your fall baking repertoire.

Join us as we delve into the details of making your very own batch of pumpkin-spice sugar cookies, ensuring you have everything you need for a successful bake.

Detailed Ingredients

1 cup all-purpose flour
1/2 cup granulated sugar
1/4 cup packed brown sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup pumpkin puree
1/4 cup milk
1/4 cup melted unsalted butter
1 large egg
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 12 minutes

Total Time: 27 minutes

Yield: 24 cookies

Detailed Directions and Instructions

Preheat

Begin by preheating your oven to 375°F (190°C). This ensures that your cookies will bake evenly and develop that coveted golden-brown exterior. While the oven is preheating, prepare your baking sheet by greasing and flouring it. This step is essential to prevent the cookies from sticking to the pan.

See also Chinese Chicken

Combine Dry Ingredients

In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, brown sugar, baking powder, baking soda, and salt. This mixture forms the base of your cookies, and whisking these dry ingredients together first helps guarantee an even distribution of the leavening agents and sugars.

Combine Wet Ingredients

In a separate bowl, take the pumpkin puree, milk, melted unsalted butter, egg, and vanilla extract. Whisk these ingredients until well combined. The pumpkin puree not only provides flavor but also adds moisture to the cookies, resulting in a delightful texture.

Mix

Now, it's time to merge the wet and dry ingredients. Pour the wet mixture into the bowl with the dry ingredients and gently stir until just combined. It's important not to overmix at this stage, as this can lead to tougher cookies. You want to maintain a tender and soft texture.

Add Spices

Incorporate the ground cinnamon, ground ginger, and ground cloves into the cookie batter. Stir until the spices are evenly distributed throughout the dough. The delightful aroma of the spices will fill your kitchen at this point—a true indication that festive flavors are on the way.

Shape

Using a spoon or a cookie scoop, drop rounded tablespoons of dough onto your prepared baking sheet. Ensure there is some space between each cookie, as they will spread a little while baking. Aim for even, round mounds that will create perfectly shaped cookies.

Bake

Place the baking sheet in the preheated oven and bake for 10-12 minutes. Keep a close eye on them; the cookies are ready when they turn a lovely golden brown. They may appear a bit soft when you take them out of the oven; this is normal since they will firm up as they cool.

Cool

Once baked, let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack. This allows them to set and makes them easier to handle without breaking apart. Allow them to cool

completely on the rack, which will ensure they maintain the perfect texture.

See also [Easy Orange Zucchini Cake](#)

Enjoy

Now that your pumpkin-spice sugar cookies are complete, it's time to indulge! Enjoy them fresh from the oven or store them in an airtight container for later. These cookies can be enjoyed on their own or paired with your favorite fall beverages.

Notes

- For a deeper flavor, consider adding a pinch of nutmeg to the spice mixture.
- If you prefer a crunchy texture, let the cookies bake an additional minute or two.
- You can substitute the pumpkin puree with applesauce for a different take on the recipe.
- To enhance the cookies' sweetness, consider rolling the cookie dough balls in granulated sugar before baking. This will create a lovely sugared exterior.
- Ensure you use pumpkin puree and not pumpkin pie filling, as the latter contains added sugars and spices that may alter the flavor of your cookies.

Cooking Techniques

- Whisking: Whisking your ingredients properly helps to incorporate air and creates a lighter texture.
- Folding: When combining dry and wet ingredients, folding the mixture rather than stirring vigorously can prevent overmixing.
- Baking: Every oven is slightly different, so monitor your cookies

closely during baking to achieve the perfect consistency and color.

FAQ

Can I use fresh pumpkin instead of canned puree?

Yes, you can use fresh pumpkin that has been cooked and pureed, but ensure it is well-drained to avoid excess moisture.

Can I freeze these cookies?

Absolutely! Baked cookies can be frozen for up to three months. Store them in an airtight container, layering them with parchment paper to prevent sticking.

What can I do with leftover pumpkin puree?

Leftover pumpkin puree can be used in various recipes, such as smoothies, soups, or even pumpkin bread. You can also freeze pumpkin puree in ice cube trays for future use.

See also [White Chocolate Cheesecake](#)

How can I make these cookies vegan?

To make the cookies vegan, substitute the egg with a flax egg (1 tablespoon ground flaxseed mixed with 2.5 tablespoons water) and use plant-based milk and butter alternatives.

Can I add chocolate chips?

Yes! For a delightful chocolate addition, fold in your favorite chocolate chips with the spices for a decadent twist on the pumpkin-spice flavor.

Conclusion

Pumpkin-spice sugar cookies encapsulate the very essence of autumn, weaving together the familiar and beloved flavors of the season into a cookie that is both comforting and delightful. Perfect for family gatherings, holiday parties, or simply enjoying at home, these cookies embrace the warmth and joy of fall. The process of baking them not only fills your kitchen with enticing aromas but also offers an opportunity to engage in the time-honored tradition of baking.

As the days grow shorter and the air turns chilly, gather your loved ones in the kitchen, whip up a batch or two of these delightful cookies, and savor the simple pleasure they bring. With easy-to-follow directions and a few basic ingredients, you can create a treat that will brighten any autumn day.

More Recipe Suggestions and Combinations

Soft Ginger Cookies

If you enjoy the spice profile of pumpkin spice cookies, you'll love soft ginger cookies that pack a punch of flavor.

Maple Pecan Cookies

As a true fall classic, maple pecan cookies offer a sweet and nutty twist that complements pumpkin flavors beautifully.

Apple Cinnamon Oatmeal Cookies

For a heartier cookie, try apple cinnamon oatmeal cookies that celebrate fall flavors with a delightful chewy texture.

Pumpkin Chocolate Chip Muffins

Take pumpkin flavors to a breakfast staple by making moist pumpkin chocolate chip muffins, perfect for a morning treat.

Spiced Chai Cookies

For an exotic twist, spiced chai cookies infuse the warmth of chai spices into a soft and chewy cookie experience.

Bake on, and enjoy the deliciousness of pumpkin-spice sugar cookies and their delightful seasonal companions!