



INGREDIENTS

WET INGREDIENTS

- 1/2 cup of unsalted butter
- ½ cup of granulated sugar
- 1 cup of brown sugar
- 1 large egg
- 1 TSP of vanilla bean paste
- 1 cup of pumpkin puree

DRY INGREDIENTS

- 2 1/2 cups of AP flour
- 1 tsp of baking soda, 1 TSP of baking powder
- ½ TSP of kosher salt
- 2 TSP of cinnamon, ½ TSP of ginger
- ½ TSP of allspice, ¼ TSP of nutmeg
- ¼ TSP of cardamon

GLAZE

- 1 ½ cups of icing sugar
- 3 TBSP of butter milk
- 1 TBSP of pumpkin puree, ¼ TSP of pumpkin spice

NOTES

For best results, all your ingredients need to be at room temperature.



PUMPKIN COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, combine the butter and sugars. Mix together on medium speed for 3 minutes until creamy.
2. Combine and scramble the egg and vanilla and add to the sugar mixture.
3. Add the pumpkin puree and continue beating for a few minutes. Do a scrape down.
4. Preheat the oven to 350 DF.
5. In a glass bowl, combine and whisk together the flour, baking soda, baking powder, salt, cinnamon, ginger, allspice, nutmeg and cardamon until well combined.
6. With the mixer on stir, add the dry to the wet ingredients one tablespoon at a time. When the dough gathers around the paddle, the dough is ready. Do a scrape down.
7. Divide the dough into three portions. Wrap in plastic wrap and refrigerate for 2 hours.
8. Preheat the oven to 350 DF.
9. Prepare a baking tray lined with parchment paper. Using a 2 TBSP scooper, collect the dough and roll into a small meatball. Place the cookies on baking tray.
10. Bake in oven for 10-11 minutes.
11. Transfer the cookies to a drying rack.
12. For the glaze, combine the icing sugar, buttermilk, pumpkin puree and pumpkin spice. Wisk everything together until well combined.
13. Place parchment paper below the cooling rack. Using a fork drizzle the cookies with the glaze.
14. Allow to dry and serve.

ENJOY THE PUMPKIN COOKIES