



Pumpkin Cookies with Cream Cheese Frosting (The World's Best!)



Vegetarian



Popular

READY IN



70 min.

SERVINGS



36

CALORIES



111 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup brown sugar
- ☐ 0.3 cup butter softened
- ☐ 15 ounce pumpkin puree canned
- ☐ 2 cups confectioners' sugar
- ☐ 3 ounce cream cheese softened

- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground ginger
- ☐ 0.5 teaspoon ground nutmeg
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup sugar white

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.
- ☐ Whisk flour, baking powder, cinnamon, baking soda, nutmeg, and ginger together in a bowl. Beat 1 cup butter, white sugar, brown sugar, 2 teaspoons vanilla extract, and egg with an electric mixer in a separate large bowl, beating until mixture is smooth. Beat in pumpkin puree. Gradually stir dry ingredients into pumpkin mixture. Batter will be moist.
- ☐ Spoon batter by teaspoonfuls about 2 inches apart onto prepared baking sheets.
- ☐ Bake in the preheated oven until cookies are lightly browned, 10 to 12 minutes.
- ☐ Let cookies cool for about 5 minutes on sheets before removing to finish cooling on waxed paper.
- ☐ Beat cream cheese, 1/4 cup butter, and 1 teaspoon vanilla extract in a bowl with an electric mixer until soft and creamy. Beat in confectioners' sugar, about 1/2 cup at a time, until frosting is smooth and spreadable. Frost cooled cookies with cream cheese frosting.

Nutrition Facts



 **PROTEIN 4.15%**  **FAT 18.59%**  **CARBS 77.26%**

Properties

Glycemic Index:10.81, Glycemic Load:6.81, Inflammation Score:-8, Nutrition Score:3.5113044212694%

Nutrients (% of daily need)

Calories: 110.76kcal (5.54%), Fat: 2.33g (3.59%), Saturated Fat: 1.36g (8.51%), Carbohydrates: 21.82g (7.27%), Net Carbohydrates: 21.25g (7.73%), Sugar: 15.65g (17.39%), Cholesterol: 10.32mg (3.44%), Sodium: 48.48mg (2.11%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Protein: 1.17g (2.34%), Vitamin A: 1916.27IU (38.33%), Selenium: 3.13µg (4.48%), Manganese: 0.09mg (4.45%), Vitamin B1: 0.06mg (3.91%), Folate: 15.03µg (3.76%), Vitamin B2: 0.05mg (3.21%), Iron: 0.57mg (3.18%), Vitamin B3: 0.47mg (2.33%), Fiber: 0.57g (2.28%), Vitamin K: 2.09µg (1.99%), Phosphorus: 19.73mg (1.97%), Calcium: 18.56mg (1.86%), Copper: 0.03mg (1.38%), Vitamin E: 0.2mg (1.34%), Magnesium: 5.23mg (1.31%), Potassium: 44.15mg (1.26%), Vitamin B5: 0.12mg (1.18%)