



Pumpkin Spice Cookies

READY IN



40 min.

SERVINGS



30

CALORIES



279 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 1 stick butter
- ☐ 8 ounces cream cheese softened
- ☐ 2 large eggs
- ☐ 3.3 cups flour for dusting all-purpose plus more
- ☐ 1 cup granulated sugar
- ☐ 3 cups powdered sugar
- ☐ 0.5 teaspoon pumpkin pie spice

- ☐ 1 tablespoon pumpkin pie spice
- ☐ 0.5 teaspoon rum extract
- ☐ 0.5 teaspoon salt
- ☐ 30 servings sprinkles for garnish
- ☐ 1 tablespoon vanilla extract

Equipment

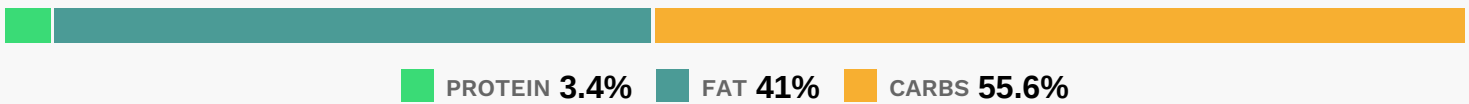
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.
- ☐ In a large bowl, beat the butter and granulated sugar at medium speed with a mixer until creamy.
- ☐ Add the eggs, vanilla extract and rum extract, beating until combined. In a medium bowl, combine the flour, baking powder, pumpkin pie spice and salt. Gradually add the flour mixture to the butter mixture, beating until combined. Wrap the dough in heavy-duty plastic wrap and chill for 1 hour.
- ☐ On a lightly floured surface, roll the dough to 1/4-inch thickness. Use a 4-inch pumpkin cookie cutter to cut out the dough.
- ☐ Place the dough on the prepared baking sheets.
- ☐ Bake until the edges are very lightly browned, 8 to 10 minutes.

- ☐ Let the cookies cool on the pans for 2 minutes. Then remove and cool completely on wire racks.
- ☐ Spread the Cinnamon Cream Cheese frosting on the cookies if using.
- ☐ Garnish with sprinkles.
- ☐ In a medium bowl, whisk together cream cheese, butter and pumpkin pie spice with an electric mixer.
- ☐ Add in the powdered sugar in thirds. Makes about 1 1/2 cups frosting.

Nutrition Facts



Properties

Glycemic Index:12.14, Glycemic Load:12.31, Inflammation Score:-3, Nutrition Score:3.2165217351006%

Nutrients (% of daily need)

Calories: 278.61kcal (13.93%), Fat: 12.81g (19.71%), Saturated Fat: 7.97g (49.83%), Carbohydrates: 39.09g (13.03%), Net Carbohydrates: 38.69g (14.07%), Sugar: 27.9g (31%), Cholesterol: 44.4mg (14.8%), Sodium: 169.11mg (7.35%), Alcohol: 0.15g (100%), Alcohol %: 0.29% (100%), Protein: 2.39g (4.79%), Selenium: 6.51µg (9.3%), Vitamin A: 403.36IU (8.07%), Vitamin B1: 0.11mg (7.35%), Folate: 27.42µg (6.86%), Manganese: 0.13mg (6.65%), Vitamin B2: 0.11mg (6.33%), Iron: 0.78mg (4.36%), Vitamin B3: 0.82mg (4.1%), Phosphorus: 38.18mg (3.82%), Calcium: 31.47mg (3.15%), Vitamin E: 0.38mg (2.5%), Vitamin B5: 0.17mg (1.66%), Fiber: 0.4g (1.6%), Copper: 0.03mg (1.3%), Zinc: 0.19mg (1.29%), Magnesium: 4.73mg (1.18%), Vitamin B12: 0.07µg (1.09%), Vitamin K: 1.07µg (1.02%)