



Pumpkin Spice Soft Sugar Cookies

 Vegetarian

READY IN



20 min.

SERVINGS



48

CALORIES



124 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 cups butter softened
- ☐ 2 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 1 tablespoon pumpkin pie spice
- ☐ 1 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup sugar white or as needed

☐ 2 cups sugar white

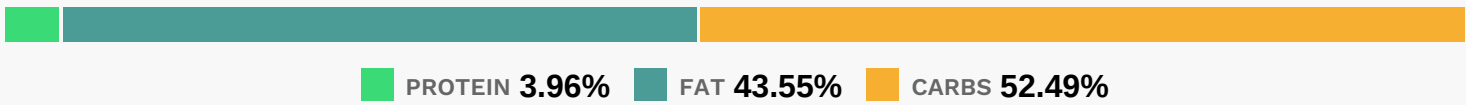
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Beat butter and 2 cups sugar with an electric mixer in a large bowl until creamy.
- ☐ Add eggs and vanilla; beat until smooth.
- ☐ Sift flour, pumpkin pie spice, baking powder, and salt together in a bowl.
- ☐ Add flour mixture to butter mixture and beat until flour is completely incorporated. Cover dough with plastic wrap and refrigerate until chilled, at least 1 hour.
- ☐ Preheat oven to 375 degrees F (190 degrees C). Spray baking sheets with cooking spray.
- ☐ Pour 1/4 cup sugar into a shallow bowl.
- ☐ Drop spoonfuls of dough 2 inches apart onto prepared baking sheets. Moisten the bottom of a glass with water and dip the glass in sugar. Gently flatten each drop of cookie dough with the bottom of the sugared glass.
- ☐ Bake cookies in the preheated oven until set, 5 to 7 minutes.

Nutrition Facts



Properties

Glycemic Index:7.44, Glycemic Load:11.6, Inflammation Score:-2, Nutrition Score:1.8069565163358%

Nutrients (% of daily need)

Calories: 123.71kcal (6.19%), Fat: 6.06g (9.33%), Saturated Fat: 3.73g (23.29%), Carbohydrates: 16.44g (5.48%), Net Carbohydrates: 16.18g (5.88%), Sugar: 9.42g (10.47%), Cholesterol: 22.07mg (7.36%), Sodium: 105.85mg (4.6%),

Alcohol: 0.06g (100%), Alcohol %: 0.26% (100%), Protein: 1.24g (2.48%), Selenium: 3.79µg (5.42%), Vitamin B1: 0.07mg (4.85%), Folate: 17.78µg (4.45%), Manganese: 0.08mg (4.17%), Vitamin A: 187.5IU (3.75%), Vitamin B2: 0.06mg (3.41%), Iron: 0.5mg (2.75%), Vitamin B3: 0.55mg (2.73%), Phosphorus: 17.16mg (1.72%), Vitamin E: 0.19mg (1.28%), Fiber: 0.26g (1.06%)