



Pumpkin Snickerdoodles

Description

It's the season of everything pumpkin! I love pumpkin and snickerdoodle cookies so when I combined the two with this pumpkin snickerdoodle recipe, what's not to love.

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These **pumpkin snickerdoodle cookies** are light and moist with a slight crunch to their coating. The pumpkin and cinnamon mix together nicely so that neither one overpowers the other. I don't make cookies too often because they are a weakness for me. These were a nice treat that I enjoyed with my morning coffee for several days.

My friend Miki shared this recipe with me years ago and I recently came across it in a little fall cookbook I had put together for some friends. This was before I started blogging. Do you remember the old days when people actually wrote on recipe cards or made a photocopy of a recipe for you? Now there is [Pinterest](#), [Foodgawker](#), [Tastespottting](#) and [Eat 365](#). If you click on the links you will find some of my recipes on those sites along with other enticing recipes from bloggers around the world.

I hope you enjoy these easy to make pumpkin snickerdoodle cookies. They taste best curled up with a pumpkin spice latte or coffee and a good book! If you love pumpkin, click [HERE](#) for more pumpkin recipes.

Pumpkin Snickerdoodles

Author: Dawn

Ingredients

- 8 oz. softened unsalted butter
- 1 1/2 cup granulated sugar
- 1/2 cup canned pumpkin
- 1 tsp cream of tartar
- 1/2 tsp salt
- 1/2 tsp baking soda
- 2 tsp vanilla extract
- 1 large egg
- 3 cups and 2 tbsp all-purpose flour
- Coating: 1/3 cup granulated sugar, 1 tsp pumpkin pie spice, 1 tsp cinnamon

Instructions

1. Add softened butter to a mixing bowl and beat on medium speed.
2. Add sugar and canned pumpkin and beat until fluffy.
3. Add cream of tartar, salt and baking soda and mix well.
4. Beat in vanilla and egg until well mixed.
5. Add flour in two increments, beating until just incorporated.
6. Cover dough with plastic wrap and chill for 1 hr.
7. Preheat oven to 350 degrees.
8. Mix 1/3 cup sugar, pumpkin pie spice and cinnamon in a small shallow bowl.
9. Roll dough into 1 1/2 inch balls and roll balls in coating covering all sides.
10. Place balls on cookie sheet 2 inches apart.
11. Bake 12-14 minutes.
12. Allow cookies to cool and then transfer to a cooling rack.

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Linking to: [Whimsy Wednesdays](#), [Foodie Fridays](#)

Date Created

2014/11/06

Author

queenie

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