

## PUMPKIN SNICKERDOODLES

- ½ cup unsalted butter, softened
- ½ cup white sugar
- 6 tbsp brown sugar
- 1 egg
- 6 tbsp pumpkin puree
- ¾ tsp vanilla
- 1 ½ cups of all-purpose flour
- ½ tsp baking soda
- 1 ½ tsp cornstarch
- ¼ tsp salt
- ¾ tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp cloves
- ¼ tsp ginger
- ½ cup white chocolate chips (optional)

### Cinnamon Sugar Dusting

- ½ cup white sugar
- 1 tsp cinnamon

### Directions

 Bake Time: 8-10 minutes    Temperature: 350F

In your Bosch mixer, cream together the melted butter, white and brown sugar, with the wire whip attachments. Then add the egg and mix thoroughly. Once those ingredients are well mixed, slowly add the pumpkin puree and vanilla. After mixing, remove the wire whips and place the [cookie paddle](#) attachments onto your Bosch Mixer. You can also use the handy [Bosch bowl scraper](#) attachment to help keep your bowl scraped down and the dough mixing well.

Take your dry ingredients – flour, baking soda, and cornstarch – and slowly begin adding them to the wet ingredients in your Bosch. Keep your [mixer](#) running at a slow speed with your [splash ring](#) on to keep any dry ingredients from making an escape. Continue with adding your salt, cinnamon, nutmeg, cloves, and ginger. After everything is combined, toss in some white chocolate chips for an extra sweet touch. Detach your Bosch mixing bowl from the stand, cover it with plastic wrap, and place in your refrigerator for 30 minutes.

Before you pull the cookie dough out of the refrigerator, preheat your oven to 350 degrees and prep the cinnamon sugar dusting by mixing the cinnamon and sugar together in a bowl. Also, take two baking sheets and line them with parchment paper or a layer of non-stick spray.

Scoop your cookie dough and roll it into 2 TBSP balls. Next, thoroughly roll the cookie ball through the cinnamon sugar dusting, coating the surface evenly. Place your cookie balls around a ½-inch apart, allowing them room to expand while baking.

Your pumpkin snickerdoodles should bake between 8-10 minutes. If you have a pan of prepped dough balls waiting for their turn to be baked, be sure to keep them refrigerated. Once the cookies have finished baking, transfer them to a wire cooling rack, sprinkle a few white chocolate chips on each, allow them to cool for 10 minutes, then enjoy!

