

# Soft Pumpkin Sugar Cookies with Caramel Cream Cheese Frosting

*These will be some of THE BEST pumpkin cookies you ever try! The frosting on top is out of this world and the perfect compliment to these delicious cookies! Author: Nikki*

## Ingredients:

1/2 cup butter, softened  
3/4 cup powdered sugar  
1/2 cup sugar  
1/2 cup vegetable oil  
1 egg yolk  
1 teaspoon vanilla  
1/2 cup pumpkins puree, not filling  
2 1/2 cups flour  
1/2 teaspoon cream of tartar  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
3/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon ginger  
1/4 teaspoon cloves  
8 ounces cream cheese, softened  
4 cups powdered sugar  
1/4 cup caramel ice cream topping  
1/4 teaspoon salt



## Directions:

Preheat oven to 350 degrees F.

In the Bosch mixing bowl with the whips, cream butter, powdered sugar and sugar together. Add oil, egg yolk, vanilla, and pumpkin puree and mix well. Add flour, cream of tartar, salt, baking soda, cinnamon, nutmeg, ginger and cloves. Mix until all ingredients are incorporated.

Line cookie sheets with parchment or spray with cooking spray.

Scoop 2 Tablespoons of dough and roll into balls. Place 2 inches apart on cookie sheet and press slightly down with the palm of your hand.

Bake at 350 degrees F for 10 to 12 minutes. Cool on wire rack.

In medium bowl, combine cream cheese and powdered sugar and beat until smooth. Add caramel and salt and beat until smooth. Frost cooled cookies.