

White Chocolate Pumpkin Snickerdoodles

½ cup unsalted butter , melted
½ cup white sugar
6 Tbsp. brown sugar
1 egg
6 Tbsp. Pumpkin puree
¾ tsp. vanilla
1½ cup flour
½ tsp. baking powder
1 ½ tsp. cornstarch
¼ tsp. salt
¾ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. cloves
¼ tsp. ginger
½ cup white chocolate chips

½ cup sugar mixed with 1 tsp. cinnamon

Directions

1. Cream together the butter and sugars using the Bosch mixer and the whips.
2. Add in the eggs and mix another 30 sec.
3. Add the pumpkin and vanilla and mix another 30 sec.
4. Change the whips out for the cookie paddles and add all the dry ingredients and spices and mix until all in incorporated.
5. Add the white Chocolate chips and jog the mixer until mixed in.
6. In a separate bowl have the extra white sugar in cinnamon mixed and shape balls of dough and drop them into the sugar mixture to coat.
7. Place cookies on greased baking sheet and if you wish press down with something flat (I like to use the bottom of a glass)
8. Bake at 350 F. degrees for 10 to 15 min.
9. Let cool before removing from pan.

