

Marie Saba

from my kitchen to yours

Pumpkin Sugar Cookies

Makes 20 to 25 (3-inch) cookies

Ingredients:

- ½ cup (112 g) pumpkin puree
- 2 cups (280 g) all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cloves
- ½ teaspoon Kosher salt
- ½ teaspoon baking soda
- Pinch of freshly ground black pepper
- 1 cup (226 g) unsalted butter, melted and slightly cooled
- ¾ cup (165 g) light brown sugar, packed
- ¼ cup (50 g) white granulated sugar
- 2 teaspoons vanilla extract
- 2 large egg yolks



For Rolling:

- ¼ cup (50 g) white granulated sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground nutmeg

Instructions:

1. Spread the pumpkin puree on a plate in a thin layer. Place two to three flat paper towels on the puree for 5 minutes to soak up excess liquid. Repeat with two more paper towels for 5 minutes more, or until puree is reduced by about half: from ½ cup (112 g) to ¼ cup (60 g).
2. In a medium bowl, whisk together flour, spices, salt, baking soda and black pepper. Set aside.
3. In a medium bowl, mix together butter, brown sugar, white sugar, pumpkin puree (reduced to ¼ cup), vanilla and egg yolks.
4. Add flour mixture to wet ingredients and mix just to combine. Refrigerate for 20 minutes.

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5. For rolling, mix $\frac{1}{4}$ cup (50 g) white sugar, cinnamon, ginger and nutmeg in a shallow bowl.
6. Preheat oven to 350 F (176 F). Line a baking sheet with parchment paper. Using a cookie scoop, scoop and then roll 2 Tablespoons of dough into smooth round balls. Roll the balls in the sugar and spice mixture; then place on lined baking sheet, about 3 inches apart, and slightly flatten the tops.
7. Bake 14-16 minutes, until edges are golden and centers are set but still soft. Let cookies sit on baking sheet for 5-10 minutes; then transfer to a wire rack and finish cooling.

Notes:

- How to Store Cookies: Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.