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3 and ¾ cups flour

1 and ½ tsp baking powder

½ tsp salt

½ tsp ground cinnamon

¼ tsp nutmeg

2 sticks unsalted butter, room temperature

1 cup sugar

½ cup dark brown sugar

1 cup pumpkin puree (I always use most of a 15 oz can of pumpkin if I haven’t made my own puree)

1 egg (can also use egg substitute)

2 tsp vanilla extract

****

½ cup sugar

2 tsp pumpkin spice

In a medium bowl combine flour, baking powder, salt, cinnamon, and nutmeg. Stir with a fork. In a large bowl (or using your Kitchenaid) bead together butter and sugars on medium speed. Beat in pumpkin, then egg and vanilla extract. Add in dry ingredients and beat until just combined. Dough will be very soft. Cover the dough and refrigerate for at least 20 minutes and up to one hour.

Preheat oven to 350 degrees Fahrenheit. Mix together sugar and pumpkin spice. Using a cookie scoop, scoop dough into a ball and roll in sugar mixture. Once all the cookies are on the pan, take a drinking glass and moisten the bottom. Dip in the sugar mixture and use it to flatten the balls. Re-sugar as necessary. Bake in the oven for 10-12 minutes. Let cool on pan for 5 minutes before transferring to a cooling rack. Makes 3 dozen delicious pumpkin snickerdoodle cookies.