



Chewy Pumpkin Spice Cookies

From the Kitchen of Lisa Bongean

YIELD = Appx 5 Dozen

COOKIE DOUGH INGREDIENTS:

- 2 cups salted butter
- 1¼ cups granulated sugar
- 2¾ cups packed dark brown sugar
- 2 large eggs at room temperature
- 1/3 cup molasses
- 2 teaspoons vanilla extract
- ½ cup canned pumpkin
- 1 tablespoon ground cinnamon
- 1½ teaspoons ground allspice
- ½ teaspoon ground cloves
- ½ teaspoon ground ginger
- 2 teaspoons baking soda
- 4¾ cups all-purpose flour

CINNAMON-SUGAR COATING:

- ¼ cup granulated sugar mixed with 1 tablespoon ground cinnamon
- * Optional: Maple Glaze for drizzling

INSTRUCTIONS:

- **1 - Brown the Butter:** Melt the butter in a small saucepan over medium heat. Whisk occasionally, keeping a close eye on it. As the butter begins to brown whisk more frequently. Once it turns a beautiful golden brown and smells rich and nutty, immediately remove it from the heat. Be careful not to let it burn! Pour the browned butter into a heat-safe container and allow it to cool to room temperature.
- **2 - Make the Dough:** combine the sugar, brown sugar, and cooled browned butter. Stir until smooth. Add the eggs, vanilla, and molasses, mixing until combined. Stir in the pumpkin. Add the flour, baking soda, cinnamon, allspice, cloves, and ginger. Mix just until the dough comes together.
- **3 - Scoop & Chill:** Using a 1½ tablespoon cookie scoop, scoop the dough into evenly sized balls. Place the dough balls on a parchment-lined baking sheet and refrigerate for at least 2 hours.
- **4 - Preheat the oven to 350°F:** In a small bowl, combine the ¼ cup sugar and 1 tablespoon cinnamon. Remove the chilled cookie dough from the fridge. Then roll each dough ball in the cinnamon-sugar mixture.
- **5 - Bake:** Place the coated dough balls on parchment-lined baking sheets, leaving space between them. Bake for 12–15 minutes, until the cookies are set with a slightly crisp exterior and chewy inside. Cool and enjoy!