

Pumpkin Snickerdoodle



Ingredients:

1 cup unsalted butter, softened

1 jar of Jackie's Jams Pumpkin Butter

1 cup granulated sugar + additional 1 cup for outer coating

1/2 cup brown sugar

2 tsp. vanilla

1/2 tsp. cinnamon + additional 1/2 tsp for outer coating

1/2 tsp. salt

1 1/2 tsp. baking powder

1 egg

2 2/3 cup all-purpose flour

Instructions:

In a large mixing bowl cream butter until smooth with a hand or stand mixer

Add pumpkin butter, granulated sugar, brown sugar, vanilla, cinnamon, salt, and baking powder; mix well.

Add egg and mix well.

Add flour slowly and mix well.

Place cookie dough in the fridge covered for at least 1 hour.

Once dough has chilled, scoop 2 Tbsp. dough and form it into a ball (a large fruit scooper will give you uniformed balls).

Combine "additional" sugar and cinnamon. Gently roll the dough balls in the cinnamon sugar; coat well.

Place on a stone baking sheet or baking sheet lined with parchment paper and bake in a 350F preheated oven for about 13 minutes or until cookies are set on the edges and soft in the center. Remove cookies from the oven and allow them to cool on the baking sheet, not on a rack.

Jackie's Jams