

Pumpkin Snickerdoodles

Measurement/Weight	Ingredient
½ cup	Butter
¾ cup	Granulated Sugar
1 Large	Egg
½ cup	Pumpkin Puree
½ tsp	Pure Vanilla Extract
2 Cup	All Purpose
1 tsp	Cinnamon
½ tsp	Cardamon
½ tsp	Ground ginger
¾ tsp	Baking Soda
½ tsp	Salt
Cinnamon	Crust
½ cup	Granulated Sugar
1 tsp	Cinnamon
¼ nutmeg	Nutmeg
Cream Cheese	Frosting
½ cup	Butter, Softened
8 oz	Cream Cheese, Softened
2 cups	Powdered Sugar
1 tbsp	Maple Syrup
½ tsp	Pure vanilla Extract

Pumpkin Cookie

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix ingredients for Cinnamon Crust and place aside for later use. Bowl 1
3. Whisk together dry ingredients, flour, salt, baking soda and spices. Bowl 2
4. Cream the butter and sugar together until smooth. (With Wooden Spoon/Mixer) Bowl 3.
5. Mix in egg, vanilla and pumpkin puree. Bowl 3. (With Wooden Spoon/Mixer)
6. Add dry ingredients to wet ingredients. Bowl 2 &3. Mix thoroughly, but do not over-mix.
7. Cover dough and refrigerate for an hour till firm.
8. Take a small amount of dough, roll into balls (equal size balls so they cook evenly), drop in cinnamon crust, bowl 1, and roll to coat.
9. Place on cookie sheet about 2 inches apart. 1 tables pure maple syrup
10. Bake for about 10 minutes, or until slightly golden brown.
11. let cool then frost and decorate with optional toppings
12. Optional Toppings- Oreo crumble, chopped peanuts, chopped heath bars, colored sprinkles candy corn

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To Make Cream Cheese Frosting

1. Beat together butter and cream cheese until smooth. Add powdered sugar and vanilla. Beat until smooth and creamy. (Use Mixer)