

# pumpkin pie sugar cookies

## sugar cookie crust:

3 1/2 cups flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup sugar  
1 teaspoon vanilla extract  
1/4 teaspoon orange extract  
1/2 stick butter (room temp)  
2 eggs

## pumpkin pie cookie:

3 1/2 cups flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup sugar  
1 teaspoon vanilla extract  
1 teaspoon cornstarch  
1 1/2 teaspoons pumpkin pie spice  
1/3 cup pumpkin puree  
1/2 stick butter (room temp)  
1 egg yolk  
1/4 cup milk

## directions:

in two medium bowls, measure out all dry ingredients for both cookies (obviously keeping each recipe in a separate bowl). set the pumpkin pie (dry ingredients) aside while you use the mixer for the sugar cookie crust. beat butter and sugar together until light and fluffy. with the mixer on low, add one egg at a time until incorporated. add extracts. slowly add the flour mixture until dough forms (pulling away from sides of mixer). note: depending on altitude, you may need to add up to 1/4 cup additional flour. transfer dough back into mixing bowl. clean the mixer and dry completely in preparation for the pumpkin cookies. cream butter and sugar together until fluffy. add egg yolk, pumpkin puree, milk, and vanilla extract until well combined (scraping the sides of the bowl, if needed). with the mixer on medium-low, slowly add the flour until dough forms. using a scone plate, scoop out a heaping teaspoon of sugar cookie crust and roll into ball for each divided section of the plate. using your fingers, gently pat the cookie into the mold to create the crust (slightly patting up the backside to create an elevated crust). repeat until all sections are filled. scoop out a heaping teaspoon of pumpkin cookie dough and roll into a ball for each cookie. again, using your fingers, lightly press the pumpkin cookie dough on top of the crust until filled. bake at 350 for 10 - 13 minutes or until pumpkin cookie slightly cracks (dough should fill slightly firm but still soft to the touch). run a knife along all sides of each cookie and allow to cool before removing. while cooling, prepare the frosting.

## cinnamon cream cheese frosting:

3/4 block (8 ounce) cream cheese (room temp)  
3 Tablespoons room temp butter  
1/2 teaspoon vanilla  
1/2 - 3/4 teaspoon cinnamon  
1 - 2 Tablespoons milk  
1 1/2 - 2 cups powdered sugar

## directions:

in a mixer, beat cream cheese and butter together until well incorporated. add cinnamon, vanilla, and powdered sugar. slowly add milk, just until desired consistency is achieved. pipe a generous dollop of frosting onto each cookie (must be fully cooled).