

Pumpkin Pie Spice Snickerdoodles

by Chef Coby T. Tiger



INGREDIENTS:

- 1 cup softened butter
- 1 cup light brown sugar
- 1/2 cup granulated sugar
- 2 eggs plus 1 yolk
- 1 tsp vanilla
- 1 tbsp Pumpkin Pie Spice
- 1 tsp baking powder
- 1/2 tsp salt
- 3 1/4 cups all-purpose flour

COATING:

- 1/4 cup light brown sugar
- 1 1/2 tsp Pumpkin Pie Spice

INSTRUCTIONS:

1. Preheat oven to 375°
2. Sift flour, pumpkin pie spice, baking powder and salt. Set aside.
3. With a mixer, cream butter and both sugars together until light and fluffy.
4. Add in both egg and additional yolk into butter along with vanilla and beat until smooth.
5. Add flour and mix until dough comes together.
6. Chill dough for at least an hour.
7. When ready to bake, line baking sheet with parchment paper and preheat oven to 375°
8. Mix coating ingredients (light brown sugar and pumpkin pie spice) together in a bowl, set aside.
9. Roll dough into large balls, about 1 1/2 inches in diameter and then roll into the sugar/pumpkin pie spice mixture, coating completely.
10. Bake for 7-8 minutes until cookies are lightly browned on the bottom. Remove from oven and transfer to wire rack to cool.

