

Pumpkin Snickerdoodles

1 cup butter, softened
1 cup sugar
3/4 cup brown sugar, packed
1 large egg yolk
2 tsp vanilla extract
3/4 cup canned pumpkin (not pumpkin pie mix)
3 1/2 tsp cornstarch
1 tsp cream of tartar
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
2 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground nutmeg
3 1/4 cups flour
For rolling: 1/4 cup sugar + 2 tsp ground cinnamon, combined

Cream together butter and sugars with electric mixer. Add egg yolk, vanilla and pumpkin, and combine.

Add next 8 ingredients, followed by the flour, and mix until combined.

Refrigerate dough for at least 1 hour.

Normal cooking directions:

When ready to bake, preheat oven to 350 degrees F.

Roll and shape dough into golf ball sized balls. Roll balls in sugar-cinnamon mixture. Place on baking stone or sheet and bake approximately 12 minutes until tops begin to crack. Remove from oven and allow to cool on baking stone/sheet for an additional 10 minutes. Transfer to wire rack to cool completely.

High-altitude cooking directions:

When ready to bake, preheat oven to 425 degrees F.

Roll and shape dough into golf ball sized balls. Place on baking stone or sheet and flatten the cookie with the palm of your hand to an even thickness of about 1/4 inch. Gently press into cinnamon sugar on both sides and place back onto the cookie sheet. Bake approximately 8 to 9 minutes until tops begin to crack. Remove from oven and allow to cool on baking stone/sheet for an additional 10 minutes. Transfer to wire rack to cool completely.