



Kate's Sweets

Cookies, Cakes, and More!

Autumn Spiced Snickerdoodles

Thick and chewy snickerdoodles with pumpkin pie spice and rolled in brown sugar and more spice.

yield: 2½ dozen cookies

prep time: 10 minutes

total time: 20 minutes

Ingredients:

Cookies:

- 1 cup butter, softened
- ½ cup granulated sugar
- ¾ cup brown sugar
- 1 egg
- 1 egg yolk
- 2 tsp. vanilla
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- ½ tsp. salt
- 2 tsp. pumpkin pie spice
- 2¾ cups flour

Coating:

- ¼ cup brown sugar
- 1 tsp. pumpkin pie spice

Directions:

Make the cookies: Preheat the oven to 325°F. Line cookie sheets with parchment paper and set aside. In the bowl of a stand mixer, beat the butter, sugars, egg, egg yolk, and vanilla until combined. Add the baking soda, cream of tartar, salt, and pumpkin pie spice and beat until mixed well. Add the flour and beat until no streaks remain.

Make the topping: In a small bowl, whisk together the brown sugar and pumpkin pie spice until no clumps remain. Roll tablespoons of dough into balls and then roll in the coating mixture. Place on parchment-lined baking sheets and bake for about 10 minutes, or until just slightly browned (they firm up after cooling). Let cool; store in an airtight container.