

Pumpkin Spice Snickerdoodles

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Yields: 4 dozen cookies

What You'll Need:

2 1/4 cups (270 grams) all-purpose flour

1 teaspoon baking soda

2 teaspoons pumpkin pie spice (if using commercial pumpkin pie spice, add 1/2 teaspoon ground ginger; if using a homemade blend there's no need to add additional

2 teaspoons cream of tartar

1 cup (226 grams) unsalted butter, room temperature, cut into pieces

3/4 cup (148.5 grams) granulated sugar

2/3 cup (142 grams) light brown sugar

1 1/2 teaspoons vanilla

1 large egg

1/2 cup (113.5 grams) canned pureed pumpkin

For the topping:

1/4 cup (49.5 grams) granulated sugar

1 tablespoon + 1 teaspoon pumpkin pie spice blend (see recipe below)

What You'll Do:

1. In a medium bowl, whisk together the flour, baking soda, spices and cream of tartar.
2. With a hand or stand mixer, beat together the butter, granulated sugar and brown sugar until light and fluffy, about 2 minutes. Be sure to scrape down the sides of the bowl at least twice.
3. Add the egg and the vanilla and mix on medium speed until just blended. Scrape down the sides of the bowl.
4. Add the pumpkin puree and mix on low speed until just combined.

5. Add the flour mixture and stir on low speed until the mixture is fully blended. Scrape down the sides of the bowl and the beaters, then beat the mixture on medium-high for about 5 seconds.
6. Refrigerate the dough for one hour or until firm enough to roll into balls. If it's too soft, it will end up all over your hands, it will be a big mess and you'll get crabby.
7. When ready to bake, preheat the oven to 350 degrees F. Whisk together the 1/4 cup (49.5 grams) of white sugar and 3 tablespoons of spice mix. Roll the dough into 1-inch balls, then roll those balls in the sugar-spice mixture and place two inches apart on a parchment-lined baking sheet.
8. Bake for 8 to 10 minutes or until lightly colored and just firm to the touch.

Pumpkin Pie Spice Blend

The recipe makes enough for this batch of cookies, plus a little leftover for your morning toast, although I recommend doubling the recipe so you always have it around. I am a bit fanatical about it these days and especially like it sprinkled over a bowl of yogurt and applesauce.

What You'll Need:

1 1/2 tablespoons ground cinnamon

1 teaspoon ground ginger

1 teaspoon ground nutmeg

3/4 teaspoon ground allspice

3/4 teaspoon ground cloves

What You'll Do:

Whisk all the spices together. Store in an airtight container.