

Pumpkin White Chocolate Chip Snickerdoodles



Ingredients

Cookies:

- 1 $\frac{3}{4}$ cups flour
- 1 $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon allspice
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup pumpkin puree
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup unsalted butter, melted
- 1 teaspoon vanilla
- $\frac{2}{3}$ cup white chocolate chips

Coating:

- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ teaspoon cinnamon

FROM THE KITCHEN OF DEBBIE MACOMBER

'Tis the season for pumpkin spice-flavored everything...and yes, that includes cookies! I'm jumping on the bandwagon and making these delicious cookies, just in time for fall!

Makes 2 dozen

Directions

In a large bowl, whisk together the flour, cinnamon, baking powder, baking soda, allspice, ground cloves, ground nutmeg, and salt until combined. Stir in the white chocolate chips.

In a separate bowl, stir together the pumpkin, sugar, brown sugar, melted butter, and vanilla. Add wet ingredients to the dry ingredients all at once, and stir just until combined. Cover bowl with plastic wrap and refrigerate for 30 minutes.

Preheat oven to 375°F. In a small bowl, whisk together the $\frac{1}{3}$ cup sugar and $\frac{1}{2}$ teaspoon cinnamon. Set aside. Line a baking sheet with parchment paper.

Remove bowl from refrigerator and discard plastic wrap. Scoop dough into balls, $1 \frac{1}{2}$ tablespoons each. Use your hands to roll into balls, then roll each ball in the cinnamon-sugar. Place on the prepared baking sheet and press lightly with your hands to flatten into a thick disk. Dip the cookie into the cinnamon-sugar again, then place back on the baking sheet.

Bake in the preheated oven for 8-10 minutes, until slightly puffed and lighter in color. Remove from the oven, then transfer to a cooling rack to cool completely. Store at room temperature in an airtight container.