Pumpkin Sugar Cookies

Compliments of Chef Richard's Kitchen

30 Servings



Cookies
2 ¾ C flour
3 tsp pumpkin pie spice
2 tsp baking soda
½ tsp salt
1 ¼ C sugar
¾ C unsalted butter, softened
¾ C pumpkin puree
1 lg egg
2 tsp vanilla extract

Frosting
2 ½ C confectioner's sugar
2 Tbsp pumpkin puree
½ tsp pumpkin pie spice
2 Tbsp water

Whisk together flour, spice, baking soda and salt under Cookies. Place sugar and softened butter in mixing bowl. Use paddle attachment to thoroughly mix together. Add pumpkin puree, egg and vanilla extract. Thoroughly mix together. Add dry ingredients, a little bit at a time until all dry ingredients are incorporated, about 1 minute. Transfer to bowl and refrigerate 1 hour.

Preheat oven to 350° F.

Once chilled, make 30 round dough balls, each about 1 ½ Tbsp, onto baking sheet covered in parchment paper. Use palm to flatten slightly. Bake 17 – 19 minutes until cookies start to brown around edges. Remove from oven and allow to cool at least 30 minutes.

Place confectioners' sugar into medium bowl. Add pumpkin puree, pumpkin pie spice and water. Fold together until frosting is smooth and spreadable. Top each cookie with a small amount of frosting. Place in single layer until frosting hardens some more.

Nutrition Facts

Portion Size	**36 g**
Amount Per Portion	
Calories	**127**
	% Daily Value *
Total Fat 4.1g **	**5 %**
Saturated Fat 2.4g **	**12 %**
Cholesterol 15mg **	**5 %**
Sodium 70mg **	**3 %**
Total Carbohydrate 21g **	**8 %**
Dietary Fiber 0.2g **	**1 %**
Sugar 14g **	
Includes 6.5g Added Sugars **	**13 %**
Protein 1.3g **	**3 %**
Vitamin D 0mcg **	0 %
Calcium 7mg **	1 %
Iron 0.7mg **	4 %
Potassium 16mg **	0 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.

** Amount is based on ingredients that specify value for this nutrient and 0 for those that don't.

Source:
https://www.nutritionvalue.org