



Pumpkin Snickerdoodles

From Lori Bayne, MACC's Customer Master Product Owner

1 ½ cups granulated sugar

¾ cup butter flavored all-vegetable shortening

¼ cup pumpkin puree

2 large eggs

2 Tablespoons milk

2 teaspoons vanilla extract

3 cups all-purpose flour

2 teaspoons cream of tartar

1 teaspoon baking soda

¾ teaspoon salt

To roll cookies in

1 Tablespoon pumpkin pie spice

¼ cup granulated sugar

Heat oven to 400 degrees.

Combine 1 ½ cups granulated sugar, shortening, pumpkin puree, eggs, milk, and vanilla in large bowl. Beat with electric mixer at medium speed until well combined.

Combine flour, cream of tartar, baking soda, and salt in a small bowl. Add gradually to shortening mixture at low speed. Mix until just combined.

Combine the remaining ¼ cup granulated sugar and pumpkin pie spice in a small bowl. Using a cookie scoop, divide dough into balls and roll them in the sugar/pumpkin spice mixture. (When I use a large cookies scoop, 1 batch yields 25 cookies.)

Place cookies at least 2 inches apart on an ungreased baking sheet. I use parchment paper on my cookies sheets. Bake for 10 minutes. Allow them to cookies to cool on the baking sheet for a few minutes before taking them off and cooling completely on wire cooling racks.