



### **Pumpkin Spice Cookie with Cream Cheese Frosting**

#### **Ingredients:**

- 2 1/4 cups All Purpose Flour
- 1 tsp Baking Soda
- 2 tsp Pumpkin Pie Spice
- 3/4 cup Butter
- 1 cup Granulated Sugar
- 1 egg yolk
- 1/4 cup Pumpkin Puree
- 1/4 cup Molasses
- Parchment Paper (optional)

#### **Frosting Ingredients:**

- 1/4 cup Butter
- 1/2 cup Cream Cheese
- 1-2 cups Powdered Sugar
- Cinnamon (garnish)

#### **Directions:**

Bring egg and butter to room temperature before preparing dough. Preheat oven to 350 degrees.

In a large bowl, combine flour, baking soda, and pumpkin pie spice. Set aside.

Using your stand mixer, cream butter and sugar. Add egg yolk and mix until incorporated well.

Add pumpkin puree and molasses to butter/sugar mixture. Mix well. Add flour one cup at a time. Blending well between each addition.

Drop rounded spoonfuls of cookie dough onto parchment lined cookie sheet. Bake for 8-10 minutes.

Prepare your cream cheese frosting by combining butter, cream cheese, and powdered sugar. Mix until smooth. Set aside.

Allow cookies to completely cool before frosting.

Frost each cookie with 1 tbsp of cream cheese frosting. Sprinkle with cinnamon to garnish. Serve immediately.