

Pumpkin Oatmeal Cookies

A soft, chewy cookie with all the spices of the Fall holidays.

Ingredients:

SPICE MIX

- 2 ½ teaspoons cinnamon
- 1 teaspoon EACH ground nutmeg, ground cloves
- 1/2 teaspoon EACH ground ginger, allspice

DRY INGREDIENTS

- 2 ½ cups old fashioned whole rolled oats
- 1 2/3 cups all purpose flour
- 1 cup chopped pecans (see notes if omitting)*
- 2 teaspoon baking soda
- ½ teaspoon salt

CREAMING INGREDIENTS

- 1 cup unsalted butter (softened to room temperature)
- 1 cup granulated sugar
- ¾ cup packed light or dark brown sugar
- 1 egg YOLK only
- 2 Tablespoon molasses
- 2 teaspoons pure vanilla extract
- 1 cup pumpkin puree

SPICED CREAM CHEESE ICING

- 4 Tablespoons unsalted butter, softened
- 1 ¼ cup powdered sugar
- 2 ounces cream cheese, softened
- 1 teaspoon vanilla extract
- 1 teaspoon reserved Spices
- 2-4 Tablespoons milk, plus more as needed

INSTRUCTIONS

Prep Pumpkin

Line a plate with paper towels, spread one cup pumpkin on top of the paper towels and cover the pumpkin with another paper towel, let sit for 15 minutes (or let sit overnight). When it's time to add the pumpkin puree, blot remaining moisture with the paper towels. The blotted pumpkin should appear dry and easily peel off the paper towels.

Cookies

1. Preheat oven to 350 degrees F. Line baking sheets with parchment paper or silicone baking mats, set aside.
2. In a large bowl, whisk together the Spice Mix. Remove 1 teaspoon to use later in the icing. To the remaining Spice Mix, whisk in all the Dry Ingredients, set aside.
3. With a stand mixer on medium speed, cream the butter and sugars together until light and creamy about 2 minutes.
4. Add egg yolk, vanilla, molasses, mix until combined, scraping down the sides, as needed.
5. Using a 1 ½ Tablespoon cookie spoon, scoop the cookie dough and roll into balls. Place the balls on the baking sheet about 2" apart. Gently press down the cookie balls to slightly flatten.
6. Bake for 11-13 minutes at 350 degrees F or until the edges of the cookies are lightly browned and the tops are set. Tip: if they are not really spreading by minute 9, remove them from oven and lightly bang the baking sheet on the counter 2-3 times. This helps initiate that spread. Return to the oven to continue baking.
7. Remove from the oven and allow the cookies to cool completely on the baking sheets.

Cream Cheese Icing

1. While cookies are cooling, or next day, make the icing. Add the softened butter, cream cheese, powdered sugar, 2 Tablespoons milk and reserved Spice Mix in a large mixing bowl.
2. Using a portable mixer, cream together until smooth. Add milk as needed so the icing will drip off the cookies when dipped without needing to be spread.
3. Dip the tops of the cookies in the icing then transfer the cookies to a flat surface.
4. Refrigerate all iced cookies, without stacking, at least 24 hours or until icing has firmed up.

Makes 4 dozen cookies

Holiday Cookie Exchange, 12/12/2023

Linda Christian