# Pumpkin Snickerdoodle Cookies

- 2 and 1/2 cups all-purpose flour , spooned and leveled
- 2 teaspoons cornstarch
- 1/2 teaspoon cream of tartar
- 3/4 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 3/4 cup salted butter , softened to room temperature
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 large egg
- 2 teaspoons vanilla
- 1/2 cup canned pumpkin (not pumpkin pie filling)

## For the Cinnamon Sugar Coating

- 1/4 cup granulated sugar
- 1 and 1/2 teaspoons cinnamon

- Whisk together the flour, cornstarch, cream of tartar, baking soda, salt, cinnamon, & nutmeg.
- In a separate large bowl beat together the butter and sugars until fluffy. Turn the mixer down to low then beat in the egg, vanilla and pumpkin.
- Slowly add in the flour mixture. The dough will be very sticky.
- Cover the bowl with clingfilm and refrigerate if desired, but you don’t have too.
- When ready to bake, take the dough out of the fridge.
- Preheat the oven to 350F degrees and line 2 cookie trays with parchment paper or silicone baking mats.
- In a small bowl whisked together the sugar and cinnamon for the cinnamon sugar coating.
- Form the dough into balls of about 1.5 tablespoons in size, then roll in the cinnamon sugar coating and

flatten slightly

- Place the cookies on the cookie sheets about 2 inches apart.
- Bake for about 8-10 minutes until the tops look just set.