

Pumpkin Cookie Recipe

Prep: 10 minutes | Bake: 13 minutes | Chill: 2 hours | Makes: 24 cookies

Cookie Ingredients:

- 2 ½ cups flour
- 1 ½ cups rolled oats
- ¾ teaspoon salt
- 1 teaspoon baking soda
- 2 ¼ teaspoon pumpkin pie spice
- 1 cup unsalted butter, softened
- ⅔ cup of sugar
- 1 ⅓ cup brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla
- 1 ¼ cup canned pumpkin puree

Maple Drizzle Ingredients:

- 1 ½ cup powdered sugar
- 3 Tablespoon whole milk
- 2 Tablespoon maple syrup

Instructions:

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper and set aside.
2. Whisk the dry ingredients together and set aside.
3. Using an electric mixer or hand mixer cream together the butter and both sugars. Continue to mix until it is blended, creamy, and smooth.
4. Add the egg, vanilla, and pumpkin puree and whisk until it's combined.
5. Slowly add the dry ingredients into the wet ingredients - about ½ cup at a time.
6. Cover the dough with plastic wrap or foil and put it in the refrigerator to chill for 1-2 hours, or until the dough can be formed into balls.
7. With a small ice cream scoop form cookie dough balls and place the dough balls on the prepared cookie sheets.
8. Bake at 350 degrees for 12-13 minutes.
9. Remove from the oven and let them cool on the cookie sheet for 5 minutes. Once slightly cooled transfer the cookies to a wire rack to cool completely.

Drizzle Instructions:

1. Whisk together all ingredients until they are smooth and well combined.
2. Once the cookies are cool, drizzle on the top of each cookie.
3. Allow the drizzle to set for about 3-5 minutes.