

Pumpkin Gingersnap Cookies

As found at www.twopeasandtheirpod.com



½ cup butter; room temp
1 cup sugar, plus more for rolling
½ cup canned pumpkin
¼ cup molasses
1 egg
1 tsp vanilla

2 ½ cups flour
2 tsp baking powder
2 tsp cinnamon
1 ½ tsp ground ginger
1 tsp ground cloves
½ tsp salt

In a large bowl, cream together the butter and sugar until creamy and smooth. Add the pumpkin, molasses, egg and vanilla, and mix well until combined.

In a medium bowl, whisk together the dry ingredients. Add to wet ingredients and mix until combined. Refrigerate the cookie dough for at least 1 hour. The dough can be chilled for 2-3 days.

When you are ready to bake, preheat oven to 350°. Line a baking sheet with parchment paper. Place sugar in a small bowl. Roll tablespoon-size balls of dough in sugar until well coated and place on prepared baking sheet, about 2 inches apart. Bake for 10-12 minutes, or until cookies look cracked and set at the edges. The cookies will still be soft. Let the cookies cool on the baking sheet for 2-3 minutes after removing them from the oven, then transfer to a wire rack to cool completely.