



Cranberry Pumpkin Cookies

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

36

Description

Soft and cakey pumpkincranberry cookies

Ingredients

— - 1 cup white sugar - ½ cup butter
— softened - 1 cup solid pack pumpkin puree - 1 large egg - 1 teaspoon vanilla extract - 2 ¼ cups all-purpose flour - 2 teaspoons baking powder - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - ½ teaspoon salt - 1 cup halved fresh cranberries - ½ cup chopped walnuts - 1 tablespoon orange zest

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease two cookie sheets. Cream sugar and butter in a large bowl with an electric mixer until light and fluffy. Mix in pumpkin purée
2. egg
3. and vanilla. Sift flour
4. baking powder
5. baking soda
6. cinnamon
7. and salt together into a medium bowl. Stir flour mixture into pumpkin mixture until well blended. Stir in cranberries
8. walnuts
9. and orange zest. Drop teaspoonfuls of dough 2 inches apart onto the prepared baking sheets. Bake in the preheated oven until the edges are golden
10. 10 to 12 minutes. Remove from the oven and transfer to wire racks to cool.