

Soft Pumpkin Cookies

Savannah · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

12

Description

My aunt made these pumpkin cookies every year in the fall I enjoyed them so much that I make them now for a soft and tasty treat

Ingredients

- - 1 cup white sugar - 2 tablespoons butter - 1 cup pumpkin puree - ½ cup chopped walnuts - 1 large egg
- beaten - 1 teaspoon vanilla extract - 2 cups all-purpose flour - 1 teaspoon baking powder - ½ teaspoon salt

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a cookie sheet. Cream sugar and butter together until smooth. Stir in pumpkin puree
2. egg
3. chopped walnuts
4. and vanilla. Stir in flour
5. baking powder
6. and salt; mix well to combine. Drop tablespoonfuls of dough onto the prepared cookie sheet. Bake in the preheated oven until edges are lightly browned and firm
7. about 15 minutes. Transfer cookies to a wire rack to cool. Cook's Note I enjoy the pumpkin flavor in these soft cookies but you can add pumpkin pie spice if you like. You can add mini chocolate chips instead of walnuts.