

YIELDS: 3 DOZEN

PREP TIME: 10 MIN

COOK TIME: 10-15 MIN, PLUS COOLING TIME

SKILL LEVEL:



REQUIRES USE OF:



PB & PUMPKIN CAKE COOKIES

INGREDIENTS:

1 cup white sugar

1 egg

 $1/2\ \text{cup}\ \text{butter},\ \text{room}\ \text{temperature}$

1/2 cup applesauce

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon salt

1 teaspoon cinnamon

1 teaspoon pumpkin pie spice

1 (15 ounce) can 100% pumpkin

1 (10 ounce) bag peanut butter baking chips

ITEMS TO GATHER:

apron

measuring cups

measuring spoons

large bowl

mixing spoon

hand mixer

medium bowl

silicone baking mat

baking sheet

wire cooling rack

oven-safe mitts

flipping spatula

spoon



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Preheat oven to 350°F.

Place a silicone baking mat on a baking sheet.

In a large bowl, using a hand mixer, blend together sugar, egg, butter, applesauce and vanilla.

In a medium bowl, sift together flour, baking soda, baking powder, salt, cinnamon and pumpkin pie spice.

Using a hand mixer, slowly incorporate the dry ingredients into the wet ingredients and blend until fully combined.

Add pumpkin and peanut butter chips. Incorporate into the cookie dough using a mixing spoon.

Scoop up a spoonful of cookie dough and drop the cookie dough onto the silicone mat. Continue until the baking sheet is full.

Using oven-safe mitts, carefully place the baking sheet into the preheated oven and bake for 10–15 minutes.

Using oven-safe mitts, carefully remove the baking sheet and place on the stovetop. Remove cookies from the baking sheet using a flipping spatula and let cool on a cooling rack.

Repeat this process until all of the cookie dough is used.

For an extra special treat, top each cookie with a cream cheese frosting. (see recipe below).

ENJOY!

CREAM CHEESE FROSTING

1 stick salted butter, room temperature

8 ounces cream cheese, softened

1½ teaspoons vanilla extract

4 cups powdered sugar

Using a hand mixer, combine the butter, cream cheese and vanilla in a large bowl and blend until smooth.

Slowly add in the powdered sugar and continue to combine with a hand mixer until fully incorporated.

If the consistency of the frosting is too thick, add a splash of milk.

