Pumpkin Spice Snickerdoodles

Makes 24 servings



Ingredients:

- Cooking spray
- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon cream of tartar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon pumpkin pie spice

For rolling:

- 1/4 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon pumpkin pie spice

Directions

1. Preheat oven to 350°F. Lightly spray baking sheets with cooking spray.
2. Beat butter and sugar in a large bowl until creamy. Add egg and vanilla.
3. In a separate bowl, combine flour, cream of tartar, baking soda, salt, and pumpkin pie spice.
4. Gradually stir the dry ingredients into the butter mixture until a soft dough forms.
5. Combine the rolling sugar, cinnamon, and pumpkin pie spice in a small bowl.
6. Roll dough into 1-inch balls and coat each ball in the sugar mixture.
7. Place cookies 2 inches apart on the prepared baking sheets. Bake for 9–11 minutes. Cool slightly before removing from the pans.

Cooking Tidbit

Remove the cookies when the edges are set but the centers still look slightly soft. They will continue to firm as they cool.

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