

Pumpkin and Spice Molasses Cookies

Based on the recipe from Amy's Cooking Adventures

Ingredients

1/2 cup butter, room temperature
1/4 cup pumpkin puree
2 cups sugar
2 eggs
1/2 cup molasses
3 teaspoons pumpkin pie spice
2 teaspoons vanilla extract
1 1/2 teaspoons baking soda
3 3/4 cups flour
8 ounces white chocolate candy discs

In the bowl of a stand mixer fitted with the paddle attachment or a large bowl with a hand held mixer, beat butter on medium high speed until creamy and smooth, about 3-5 minutes. Add pumpkin and beat until combined. Then beat in sugar until fluffy, scraping sides of bowl as needed, about another 3-5 minutes.

Reduce speed to medium and beat in eggs, molasses and vinegar, one at a time, beating after each addition. Stir in pumpkin pie spice, vanilla and baking soda. Reduce speed to low and gradually stir in flour until just combined.

Using a medium cookie scoop, drop dough onto parchment or Silpat lined baking sheets. Bake at 325 degrees F for 8-10 minutes, until just set and edges are slightly darkened, taking care not to overbake. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and cool on pans for 5 minutes before transferring to wire racks to cool completely.

While cookies cool, melt chocolate to a smooth consistency.

Dip each cookie in white chocolate to coat with a half moon. Allow excess to drip off and place on clean Silpat or waxed paper lined sheets to allow white chocolate to set. Chill about 10-15 minutes until white chocolate is hardened. Then remove from sheets and store.

Makes 4 dozen cookies.

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