

Caramel Stuffed Pumpkin Cookies

Based on the recipe from Cinnamon Spice and Everything Nice

Ingredients

1 cup butter, room temperature
3 cups sugar, divided
2/3 cup pumpkin puree
1 teaspoon vanilla extract
3 cups flour
3 Tablespoons plus 1 teaspoon cinnamon, divided
1 teaspoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon cloves
1/4 teaspoon ginger
1-2 bags caramel candies (about 36 dozen and few extra), unwrapped

In a the bowl of a stand mixer or a large bowl with a hand held mixer, beat butter until creamy, then add 2 cups of sugar and beat until light and fluffy, about 2-3 minutes, scraping down the sides of the bowl as needed.

Add pumpkin and vanilla extract and beat until combined, about 2 additional minutes.

In a medium bowl, whisk together flour, 3 Tablespoons cinnamon, pumpkin pie spice, baking soda, baking powder, salt, cloves, and ginger.

Gradually add flour mixture to pumpkin mixture and stir until just combined. cover and refrigerate for 30 minutes to an hour.

Scoop dough by rounded Tablespoons (*I used a medium cookie scoop*). Place an unwrapped caramel in the center and work the dough around the caramel, covering completely with cookie dough. Repeat with remaining cookie dough and caramels.

Arrange dough covered caramels on a parchment or Silpat lined baking sheet. Refrigerate dough balls for at least 2 hours or overnight. *Note: I used a plastic container, separating layers with waxed paper. I only did this so I could use my baking sheets for something else while these chilled.*

Place remaining sugar and cinnamon in a small bowl and whisk to combine.

To bake cookies, roll each ball in cinnamon sugar and arrange on parchment or Silpat lined

baking sheets with about 2 inches between each cookie. *Note: These cookies will spread, so give them some room.* Chill unbaked dough balls between baking.

Bake at 350 degrees F for 12-14 minutes until edges are set. Turn baking sheet 180 degrees halfway through baking. 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 to 10 minutes before transferring to wire racks to cool completely.

Makes 38 cookies.

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