

Pumpkin Cheesecake Snickerdoodles

Filling:

8 oz. cream cheese, softened

1 c. powdered sugar

Cookies:

3 3/4 c. all-purpose flour

1 1/2 tsp. baking powder

1/2 tsp. salt

1/2 tsp. ground cinnamon

1/4 tsp. ground nutmeg

1 c. (2 sticks) butter, at room temperature

1 c. granulated sugar

1/2 c. light brown sugar

3/4 c. pumpkin puree

1 large egg

2 tsp. vanilla extract

Coating:

1/2 c. granulated sugar

1 tsp. ground cinnamon

1/2 tsp. ground ginger

Dash of allspice

1. To prepare the filling, combine the cream cheese and confectioners' sugar in a medium bowl and mix well until blended and smooth. Transfer the mixture to a piece of plastic wrap and shape into a log about 1½-inches in diameter. Smooth the plastic wrap tightly around the log, and reinforce with a piece of foil. Transfer to the freezer and chill until at least slightly firm, at least 2 hours.

2. Make cookies as soon as you have your filling in the freezer. In a medium bowl, combine the flour, baking powder, salt, cinnamon, and nutmeg. Whisk to blend and set aside. In the bowl of an electric mixer, beat together the butter and sugars on medium-high speed until light and fluffy, 2-3 minutes. Blend in the pumpkin puree. Beat in the egg and vanilla until incorporated. With the mixer on low speed add in the dry ingredients and mix just until incorporated. Cover and chill the dough for at least 1 hour (I did 2 hours and it worked great).

3. Preheat the oven to 350° F. Line baking sheets with silicone baking mats or parchment paper. Combine the sugar and spices for the coating in a bowl and mix to blend. Remove filling from freezer and cut into 24 equal pieces. Place about 2 tablespoons of dough in your hand and flatten out (if the dough is too sticky, I keep a small cup of water nearby and constantly dip my fingers in it and then work with the dough. Just don't use a lot of water--small amounts). Place a piece of filling in the middle of the cookie, wrap the sides around it and roll into a circle. Coat the dough ball in the sugar-spice mixture and place on the prepared baking sheet. Repeat

with the remaining dough to fill the sheets, spacing the dough balls 2-3 inches apart.

4. Bake the cookies for 10-12 minutes, or until just set and baked through. Let cool on the baking sheets about 5 minutes, then transfer to a wire rack to cool completely. Repeat with the remaining dough. These were much better warm, but be careful because the filling in the middle is hot. Store in an airtight container and Enjoy!

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