

Pumpkin Cookie Recipe

by Lemon Drop from A Recipe Reborn

- Prep time: 30 minutes
- Cooling time: 45 minutes
- Cooking time: 10 minutes
- Yields 24 cookies



US	Ingredients	Metric
½ cup	unsalted butter, softened	115 g
1 cup	sugar	200 g
1 tsp	ground cinnamon	2 g
1 tsp	kosher salt	6 g
½ cup	pumpkin purée	125 g
1	egg	1
¼ cup	cornstarch	30 g
2 + ½ cups	all-purpose flour	300 g

1. In a large bowl combine the butter, sugar, cinnamon, salt, pumpkin and egg.
2. Add the cornstarch and the flour and stir to combine until the dough pulls away from the bowl and forms a ball.
3. Cut the dough in half, shape it into discs and chill them for 30 minutes.
4. Roll out the dough between two pieces of parchment paper.
5. Cut out the shapes using a cookie cutter and/or a sharp knife.
6. Preheat the oven to 375°F/190°C.
7. Chill the cut dough in the refrigerator for 15 minutes.
8. Bake the cut dough on a parchment paper lined pan for 5 minutes, rotate the pans, switch racks and then bake for another 5 minutes.

Did you make this recipe? Please share via Twitter and Instagram @ARecipeReborn and use the hashtag #ffxivfood