

Soft Pumpkin Cookies with Cream Cheese Frosting

Pumpkin cookies with cream cheese frosting are the ultimate fall treat! They're soft, spiced, and topped with a creamy layer of sweetness. Once you take a bite, you'll see why they're everyone's favorite!

Course Dessert

Cuisine American

Diet Vegetarian

Prep Time 15minutes mins

Cook Time 11minutes mins

Chill time 1hour hr

Total Time 1hour hr 26minutes mins

Servings 22 cookies

Calories 263

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Ingredients

For the cookies

- 1 cup (224g) unsalted butter melted
- 1/2 cup (110g) dark brown sugar light brown sugar will work fine
- 1/2 cup (100g) granulated sugar
- 2/3 cup (170g) PURE pumpkin not pumpkin pie filling
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 3 cups (360g) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 2 teaspoons pumpkin pie spice* plus extra for sprinkling

For the cream cheese frosting

- 4 ounces (113g) block-style cream cheese softened but still cool
- 4 tablespoons (56g) unsalted butter softened but still cool
- 1 teaspoon pure vanilla extract
- 2 cups (240g) powdered sugar

Instructions

1. To a large bowl, add melted butter, brown sugar, granulated sugar; whisk together until smooth.
2. Add in pumpkin, eggs and vanilla extract; mix until combined.
3. Add flour, baking soda, ground cinnamon, salt and pumpkin pie spice. Stir gently until just combined.
4. Chill dough in the refrigerator for 1 to 2 hours.
5. Preheat oven to 350°F and line a baking sheet with parchment paper.
6. Use a medium cookie scoop (or a spoon), to scoop 2 tablespoons of dough and roll into balls. Place it on prepared baking sheet. Space cookies about 2 inches apart. Gently press down tops of cookie dough glass to flatten slightly (I like to do this with dampened fingers). The cookies will stay raised if you skip this step.
7. Bake for 10 to 12 minutes or until the edges are set and the cookies are soft and fluffy. Let the cookies cool on the pan for a few minutes before transferring to a wire rack to cool completely.
8. For the cream cheese frosting, beat cream cheese and butter together on medium-high speed until smooth, about 30 seconds. Add vanilla and confectioners' sugar and mix again just until combined, about 30 more seconds.
9. Use a piping bag, off-set spatula or a knife to frost cooled pumpkin cookies. Garnish with a sprinkle of cinnamon or pumpkin pie spice and serve.

Notes

*For 2 teaspoons pumpkin pie spice: 1 teaspoon ground cinnamon, 1/4 lightly heaping teaspoon ground nutmeg, 1/4 lightly heaping teaspoon ground ginger, 1/8 teaspoon ground cloves or allspice.

Nutrition

Serving: 1 cookie | Calories: 263kcal | Carbohydrates: 35g | Protein: 3g | Fat: 13g | Saturated Fat: 8g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Trans Fat: 0.4g | Cholesterol: 50mg | Sodium: 129mg | Potassium: 59mg | Fiber: 1g | Sugar: 21g | Vitamin A: 1571IU | Vitamin C: 0.4mg | Calcium: 22mg | Iron: 1mg