

Pumpkin Cheesecake Thumbprints

Ingredients

2 ½ cups all-purpose flour
1 tsp. pumpkin pie spice, plus more for sprinkling
1 tsp. baking soda
½ tsp. kosher salt
¼ tsp. baking powder
1 cup unsalted butter softened
2/3 cup packed brown sugar
1/3 cup granulated sugar
1 large egg
1 tsp. pure vanilla extract
1 cup pumpkin puree

Frosting

4 tblsp. butter softened
4 oz. cream cheese, room temperature
2 cups powdered sugar
1 tsp. pure vanilla extract

Preparation

Preheat oven to 350°. Line 2 baking sheets with parchment and spray with cooking spray.

In a medium bowl whisk together flour, pumpkin pie spice, baking soda, salt and baking powder. In a large bowl cream butter and sugars until light and fluffy. Beat in egg and vanilla, beat in pumpkin puree.

Add dry ingredients to the butter mixture and fold to combine. Drop by rounded tablespoons 2" apart onto prepared baking sheets.

Bake for 8 minutes, remove from oven, use a greased teaspoon to make indentations in center of cookies. Place back in oven and bake for another 7 minutes until edges are golden. If indentations have risen, press down while cookies are warm. Let cool for 2 minutes before transferring to wire rack.

Make the frosting: in a medium bowl beat butter with cream cheese, powdered sugar and vanilla until fluffy. Transfer to pastry bag and pipe into cooled cookie, sprinkle with more pumpkin pie spice.