KATIE'S KITCHEN

Soft Muffin Top Spiced Pumpkin Cookies

ONE BOWL • NO CHOCOLATE CHIPS • SOFT & FLUFFY

Prep: ~15-20 min | Bake: ~12-15 min per batch | Oven: 350°F
Yield: One generous batch (varies with cookie size)

Ingredients

- 2 cups pure pumpkin puree
- 2 large eggs
- 1 cup neutral cooking oil
- 2 cups granulated sugar
- 4 cups all-purpose flour
- 4 tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 2 tsp ground cinnamon (or more)
- 2 tsp vanilla extract
- Ground nutmeg, to taste
- Ground cloves, to taste
- Ground allspice, to taste
- Pumpkin pie spice, to taste

Spice note: Start light with cloves; pumpkin pie spice overlaps with the other spices.

Instructions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. Add ALL ingredients to one large mixing bowl. No separate wet and dry bowls!
3. Mix until combined and no dry flour remains. Dough will be thick and sticky; do not overmix.
4. Scoop generous spoonfuls onto prepared baking sheets, leaving space between cookies.
5. Bake about 12-15 minutes, until tops are set and centers are cooked through. Larger cookies may take longer.
6. Cool briefly on the baking sheet, then move to a wire rack. Enjoy your soft muffin-top cookies!

Make ahead & store

Cool completely. Refrigerate airtight up to 5 days, or freeze in portions for later.

Recipe adapted from Katie’s original pumpkin cookie recipe; baking time is approximate.