

Pumpkin Sugar Cookies with Maple Spice Glaze

Poetry & Pies

prep time: 15-20 minutes

chill time: 1 hour

bake time: 10-12 minutes

total time: 1 hour, 32 minutes

servings: about 48



Ingredients

for the pumpkin sugar cookies

- 2 ¼ cups (306g) flour, spooned then leveled, plus more for rolling
- 1 teaspoon (5g) baking powder
- ½ teaspoon (3g) sea salt
- 1 tablespoon (6g) [pumpkin pie spice](#)
- ¾ cup (170g) unsalted butter, softened*
- ½ cup (122g) plain pumpkin puree*
- ¾ cup (133g) packed light brown sugar
- ¾ cup (133g) granulated sugar
- 1 tablespoon (13g) pure vanilla extract

for the maple spiced glaze

- 2 cups (400g) powdered sugar
- 1 teaspoon (2g) [pumpkin pie spice](#)
- 4-6 tablespoons (60-90g) heavy whipping cream
- up to ⅛ teaspoon [maple extract](#) (not syrup)

Instructions

1. Make the cookie dough. First, whisk together your flour, baking soda, salt, and pumpkin pie spice. Set aside.
2. In the bowl of your stand mixer fitted with the paddle attachment (or a large bowl, using a hand mixer), beat the butter on high until light and fluffy, about 1 minute.

3. Add the sugars and beat on high for at least 3 minutes, until light and fluffy and only slightly grainy. Scrape the bowl as needed, at least once during this 3 minutes.
4. Add the pumpkin puree and vanilla and mix until well blended, at least 1 minute.
5. Add the flour mixture and beat on low just until combined. Don't worry if there are some streaks of flour, as rolling it out takes care of that.
6. Cover and refrigerate at least 1 hour or up to 2 days.
7. When ready to bake, preheat the oven to 325F/165C. Line a baking sheet with [parchment](#) or a [reusable baking mat](#).
8. Sprinkle a clean work surface or [baking mat](#) with flour. Take about half of the dough and roll out on the mat, sprinkling more flour as needed and flipping and rotating the dough to prevent sticking and also ensure you roll it evenly. Roll to about ¼ inch thick (don't roll too thin or the cookies will break in half once baked). Cut out in whatever shape desired, like [these pumpkins](#) or [these fall shapes](#)! Use a spatula to carefully transfer cut out cookies to your lined baking sheet.
9. Freeze the tray for 5 minutes then place it directly in the oven for 10-12 minutes, until the cookie appear set (the edges will darken some and the cookies will no longer be shiny).
10. Let cool on the pan 5-10 minutes then transfer to a [wire rack](#) to cool completely.
11. While the cookies cool, make the glaze. Whisk everything together in a bowl until well blended. Adjust to taste and desired consistency, adding more heavy cream if needed or adding more spices or maple extract, as desired. Don't let it be so runny that it won't stay on the cookies as it dries. I went for a thicker glaze that I spread on like butter to create a pumpkin look.
12. Spread the glaze over cooled cookies and add sprinkles, as desired. My daughter insisted on using [these](#) and they were so fun!

Enjoy!

Cookies will last in an airtight container for 3-5 days (or more...they're usually gone by this point in our house!).

**European butter is best! It has less water and makes a better cookie, in my opinion. And make sure it isn't so soft that it's shiny or oily. There should be a little resistance when you press your finger into it, so if it's fully soft, put it back in the fridge for 5-10 minutes.*

***If your pumpkin puree is on the loose side (more like applesauce than mashed potatoes), add 2 tablespoons flour. You could also blot it with paper towels until it holds its shape a little when scooped (like mashed potatoes).*