

# PUMPKIN CHEESECAKE THUMBPRINT COOKIES



## *Ingredients:*

2.5 cups flour  
1.5 tsp pumpkin pie spice  
1 tsp baking soda  
1/4 tsp baking powder  
1/2 tsp kosher salt  
1 cup butter  
2/3 cup packed brown sugar  
1/3 cup granulated sugar  
1 large egg  
1 tsp vanilla  
1 cup pumpkin puree



## *Instructions:*

1. Line cookie sheets with parchment and spray with Pam.
2. Whisk together dry ingredients: 2.5 cups flour, 1.5 tsp pumpkin pie spice, 1 tsp baking soda, 1/4 tsp baking powder, and 1/2 tsp kosher salt.
3. Cream with Mixer: 1 cup butter, 2/3 cup packed brown sugar, and 1/3 cup granulated sugar.
4. Mix in: 1 large egg, 1 tsp vanilla, and 1 cup pumpkin puree.
5. Fold in dry ingredients.
6. Spray cookie scoop with Pam and drop 1 Tbsp of batter on cookie sheets 2 inches apart.
7. Bake at 350 for 8 minutes, remove to depress a thumbprint with a spoon sprayed with Pam, then return to the oven for 7 minutes.
8. While cookies cool, make the cream cheese filling. Mix together: 4 Tbsp butter, 4 oz cream cheese, and 1 tsp vanilla.
9. Pipe or drop into the thumbprints and enjoy.

*Recipe presented by:* Deborah Anderson



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