

## Pumpkin Spice

All ingredients, already measured, are included in your kit



### Ingredients:

2 teaspoons ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon ground cloves

1/4 teaspoon ground nutmeg

Mix all ingredients together. This makes about 1-1/2 tablespoons of spice. You can store in an airtight container in a cool, dry place up to 6 months.

*Recipes can be found at*

<https://www.tasteofhome.com/recipes/homemade-pumpkin-pie-spice/> and

<https://www.crazyforcrust.com/pumpkin-spice-snickerdoodles/>

\* Ingredients provided in this kit have been minimally handled by a staff member wearing a mask, gloves, and following food safety precautions.

## Pumpkin Spice Cookies

### Ingredients:



- ¾ cup (170g) unsalted butter
- ¾ cup (150g) granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda
- ½ teaspoon cream of tartar
- 1 *teaspoon pumpkin spice (from your kit)*
- ½ teaspoon salt
- 2 cups (248g) all-purpose flour

For topping:

- 2 *teaspoons pumpkin spice (from your kit)*
- ⅓ cup (67g) granulated sugar

Preheat oven to 350°F

Cream butter and ¾ cup sugar with a stand mixer fitted with the paddle attachment (or you may use a hand mixer). Once the mixture is creamed and fluffy, mix in the egg and vanilla extract until smooth, then mix in the baking soda, cream of tartar, pumpkin spice and salt. Slowly mix in flour until the mixture is just combined.

For the topping, blend ⅓ cup sugar and pumpkin spice in a small bowl.

Scoop 2 tablespoon sized balls of cookie dough and roll them in the topping mix, then place them 2" apart on a cookie sheet. Bake for 9-11 minutes, or until the bottoms just start to turn golden brown. Cool at least 5 minutes on cookie sheet before removing.