



## Pumpkin Spice Cookies

Sarah's servings: 24, Sarah's skill: Easy, Baking time: 11 mins

### Ingredients

230g Unsalted Butter  
250g Demerara Sugar  
2 Large Eggs  
1/2 tsp Vanilla Extract  
375g Plain Flour  
2 tsp Cream of tartar  
1 tsp Bicarbonate of Soda  
1 tsp Pumpkin spice mix  
1/2 tsp Ground ginger powder  
Pinch of salt

### Topping

80g Golden caster sugar  
1 tsp Pumpkin spice mix

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### Method

- Preheat the oven to 190 degrees centigrade (170 fan) and line two baking trays with parchment.
- Mix the golden caster sugar and pumpkin spice mix on a plate and set aside for later.
- In a stand mixer place the butter and sugar. Cream until light and fluffy.
- Add the eggs and vanilla extract and mix again.
- Next add the flour, cream of tartar, bicarbonate of soda, pumpkin spice, ginger and salt until it forms a soft dough.
- Form into balls roughly the size of walnuts (35g approx) by rolling in the sugar and spice mix and place on the prepared baking trays. These cookies do spread a lot so don't put them too close together. You will need to bake several batches.
- Bake for 11 minutes until they start to brown slightly around the edges.
- The cookies will be slightly puffed up when they come out of the oven so tap the tray on the kitchen bench to deflate.
- Finally leave to cool on wire racks and the cookies will set firm.