

Easy Sourdough Pumpkin Cookies

Prep: 10 minutes (plus 2–3 hours chilling) • Cook: 12–14 minutes

Soft, fluffy pumpkin cookies warmly spiced and rolled in cinnamon-sugar, with a delicate sourdough tang for depth and balance.

Ingredients

- 1 3/4 cup all-purpose flour
- 1 tsp salt
- 2 1/2 tsp pumpkin pie spice (divided)
- 1/4 tsp baking soda
- 1 cup unsalted butter (melted and cooled)
- 3/4 cup brown sugar
- 1/2 cup white sugar (divided)
- 1 egg
- 1 egg yolk
- 1 tsp vanilla extract
- 1/3 cup pumpkin puree
- 1/3 cup sourdough discard

Instructions

1. In a small-medium bowl, whisk together flour, salt, 1 1/2 teaspoons pumpkin pie spice, and baking soda; set aside.
 2. In a large bowl, whisk melted, cooled butter with brown sugar and 1/4 cup of the white sugar for about 1 minute.
 3. Whisk in the egg, egg yolk, and vanilla until combined.
 4. Stir in pumpkin puree and sourdough discard until well combined.
 5. Fold dry ingredients into wet just until a soft dough forms. Cover and refrigerate 2–3 hours or up to overnight.
 6. When ready to bake, preheat oven to 350°F (175°C) and line a baking sheet with parchment.
 7. In a small dish, mix remaining 1/4 cup white sugar with remaining 1 teaspoon pumpkin pie spice.
 8. Divide dough into 12 equal portions; roll each into a ball/disc, coat in the sugar-spice mixture, and place on the prepared sheet.
 9. Bake 12–14 minutes, until edges are golden and centers are slightly soft. Cool on the pan 10 minutes, then transfer to a rack to finish cooling.
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