Pumpkin Spice Cookies: Cake Mix Dessert

Soft baked treats with a golden colour and a spice cake base



PREP	COOK	TOTAL	SERVES	CALORIES
10 min	12 min	27 min	28 cookies	142 kcal

Ingredients

- 423 g spice cake mix
- 226 g plain pumpkin puree
- 1 large egg, 50 g
- 120 ml whole milk
- 100 g semi-sweet chocolate chips, optional
- 1 tbsp whole milk, extra for dry dough
- g spice cake mix, extra for wet dough
- powdered sugar, for glaze

Instructions

1. Prepare the oven: Preheat your oven to 190°C (375°F). Line a baking sheet with parchment paper. This prevents the cookies from sticking and ensures an even bake.
2. Combine base ingredients: Stir the spice cake mix and pumpkin puree in a medium bowl. Mix until a thick, smooth dough forms. Ensure there are no dry pockets of cake mix remaining.
3. Bind the dough: Add the egg and 120 ml of whole milk. Stir with a spatula until the dough is just cohesive. If the mixture feels too dry, add a tablespoon of milk; if too wet, add a little extra cake mix.
4. Add the inclusions: Fold in the semi-sweet chocolate chips if you are using them. Stir gently so the chips are distributed evenly throughout the batter.
5. Shape the cookies: Scoop 20 g of dough and roll it into a ball. Place balls 3 cm apart on the sheet. Flatten each to 1 cm thickness with a fork to ensure the centre bakes through.

6. Bake the cookies: Bake for 12 minutes, rotating the pan halfway through. Stop when the edges are set and the tops have a light golden colour.
7. Cool and set: Let the cookies sit on the sheet for 3 minutes to firm up. Transfer them to a wire rack to cool completely. This prevents the bottoms from becoming soggy.
8. Apply the glaze: Whisk powdered sugar with a little milk. Drizzle this glaze over the cooled cookies for a sweet finish.

Notes

What to serve with itServe these cookies with a steaming cup of spiced tea or a bold black coffee. For a rustic presentation, place them on a wooden plate with a light drizzle of honey. You can also sprinkle a pinch of cinnamon-spiced sugar on top to create a festive look for guests.

Storing and reheatingKeep the cooled cookies in an airtight container at room temperature for up to 4 days. For longer storage, freeze them on a tray for 24 hours before transferring them to a freezer bag. Thaw the cookies at 4°C (39°F) overnight before you serve them to maintain texture.