Pumpkin Spice Cookies: Spiced Biscuits with Frosting

Tender spiced biscuits topped with a thick layer of tangy cream cheese



PREP	COOK	TOTAL	SERVES	CALORIES
15 min	12 min	37 min	20 cookies	245 kcal

Ingredients

- 115 g unsalted butter, softened
- 240 ml canned pumpkin puree, chilled
- 100 g granulated sugar
- 150 g brown sugar, packed
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp pumpkin spice blend
- 240 g all-purpose flour
- 50 g chopped walnuts, optional
- 113 g cream cheese, softened, for the frosting
- 57 g butter, softened, for the frosting
- 250 g icing sugar, sifted, for the frosting
- 1 tsp vanilla extract, for the frosting
- salt, a pinch, for the frosting

Instructions

1. Prepare the oven: Preheat your oven to 200°C (400°F). Line a baking sheet with parchment paper to prevent the cookies from sticking to the metal.
2. Cream the butter: Beat the softened butter, granulated sugar and brown sugar with an electric mixer on medium speed. Continue for 2 minutes until the mixture is pale and fluffy to ensure a light crumb.

3. Mix the wet base: Beat in the chilled pumpkin puree and 1/2 tsp vanilla extract. Mix until the combination is completely smooth.
4. Fold in dry ingredients: Whisk the flour, pumpkin spice blend, baking powder and baking soda in a separate bowl. Fold these into the wet mixture until just combined so you do not over-mix the dough. Stir in walnuts now if you are using them.
5. Bake the cookies: Drop rounded teaspoons of dough onto the sheet, spacing them 5 cm apart. Bake for 12 minutes until the edges are set but the centres remain slightly soft.
6. Cool the cookies: Let the cookies rest on the sheet for 5 minutes. This allows the structure to firm up before you transfer them to a cooling rack to cool completely.
7. Make the frosting: Beat the softened cream cheese, 57 g butter, sifted icing sugar, vanilla extract and salt in a bowl. Work the mixture until it is smooth and creamy.
8. Frost and serve: Spread or pipe the frosting onto the cooled cookies using a spoon or fondant knife. Serve immediately or store in an airtight container.

Notes

How it differs from the traditional methodThese cookies use chilled pumpkin puree and no dough chilling. This keeps the centres soft and tender rather than firm. If you prefer a crisp, snap-like cookie, use a traditional shortbread method with less moisture and omit the pumpkin puree entirely to achieve a drier result.

What to serve with itPair these cookies with a cup of hot chai tea or coffee to balance the sweetness. For a festive presentation, place them on a slate board. You may also provide a small bowl of warm apple sauce for dipping or dust the frosting with cinnamon for aroma.