Pumpkin Spice Cookies No Puree: Soft Spiced Biscuits

Buttery and soft with a warm blend of autumn spices



PREP	COOK	TOTAL	SERVES	CALORIES
15 min	12 min	57 min	24 cookies	115 kcal

Ingredients

- 1 1/2 cups all-purpose flour, 190 g
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/8 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/4 tsp ground black pepper, optional, for warmth
- 3/4 cup dark brown sugar, packed, 150 g
- 1/4 cup granulated sugar, 50 g
- 1/2 cup unsalted butter, softened, 113 g
- 1 egg yolk, large
- 1 tsp pure vanilla extract

Instructions

1. Prepare the oven: Preheat your oven to 177°C (350°F). Line a cookie sheet with parchment paper to prevent the dough from sticking and ensure even browning.
2. Mix dry ingredients: Whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, cloves, and black pepper in a medium bowl. Sift or whisk well so the spices are evenly distributed throughout the flour.

3. Cream butter and sugar: Beat the softened butter with the brown and granulated sugars for 2–3 minutes. Continue until the mixture is light and fluffy to incorporate air for a better lift.
4. Combine wet ingredients: Add the egg yolk and vanilla extract to the butter mixture. Beat until fully combined and the texture is smooth.
5. Fold in flour: Gradually fold the dry ingredient mixture into the wet ingredients on low speed. Stop as soon as the dough just comes together; overmixing develops too much gluten and toughens the cookie.
6. Shape the dough: Drop rounded tablespoon-sized dough balls onto the sheet, spacing them 2 inches apart. Press lightly to form the cookies so they bake evenly.
7. Bake the cookies: Bake for 9–11 minutes. Remove them when the edges are golden brown and centres are set but still slightly soft to avoid drying them out.
8. Cool and set: Let the cookies rest on the sheet for 5 minutes to firm up. Transfer them to a cooling rack to cool completely.

Notes

Getting the texture rightChill the dough for 30 minutes before baking. This prevents the cookies from spreading too much on the sheet. Stop mixing as soon as the flour is incorporated for a chewier result. For a fluffier texture, let the dough rest in the fridge for a few minutes before you bake.

Storing and reheatingStore these cookies in an airtight container at room temperature for up to 5 days. You can freeze them in a zip-top bag for up to 3 months. Thaw at room temperature for 30 minutes before serving to restore the soft texture and the warm spice flavour.