Pumpkin Spice Cookies Pillsbury: Soft American Dessert

Buttery dough with cream-cheese chunks for a soft and golden finish



PREP	COOK	TOTAL	SERVES	CALORIES
5 min	15 min	23 min	12 large cookies	160 kcal

Ingredients

- 1 Pillsbury Pumpkin Spice Cookie Dough with Cream-Cheese Chunks, 14-oz tub
- 1/4 cup pecans or walnuts, chopped, optional
- 2 tbsp dark chocolate, melted, optional
- maple syrup, drizzle, optional
- powdered sugar, for dusting, optional

Instructions

1. Prepare the oven: Preheat your oven to 177 °C (350 °F). If the dough is frozen, let it thaw in the refrigerator for 30–60 min or at room temperature for 15–20 min. Thawing ensures the cookies bake evenly through the centre.
2. Line the tray: Line a baking sheet with parchment paper or a silicone mat. This prevents the dough from sticking to the metal. It allows you to lift the cookies easily after baking.
3. Shape the dough: Scoop 1-inch balls of dough and place them 2–3 inches apart on the sheet. Fold in chopped pecans or walnuts now if you want extra texture. Space them well so they do not merge as they spread.
4. Bake the cookies: Bake for 14–18 minutes, adding an extra 3 minutes if the dough was frozen. Look for edges that crinkle slightly and tops that are golden brown. The centres must remain soft to maintain a buttery texture.
5. Set the centres: Let the cookies rest on the baking sheet for 3 minutes. This short rest allows the centres to set firmly. Transfer them to a cooling rack to cool completely.
6. Add final touches: Drizzle melted dark chocolate or maple syrup over the warm cookies. Dust them lightly with powdered sugar. This adds a decorative sweetness to the savoury spice profile.

7. Serve the cookies: Serve the cookies warm or at room temperature. Pair them with milk, hot tea, or an orange-juice smoothie. This balances the richness of the cream-cheese chunks.

Notes

Pillsbury Pumpkin Spice Cookie DoughDo not make this recipe without the specific Pillsbury dough. The cream-cheese chunks are integrated into the dough to provide a specific tang and smooth texture. Substituting with a standard pumpkin dough will remove the signature cream-cheese contrast and alter the moisture levels during the bake.

Storing and reheatingKeep unused dough in an airtight container in a cool place for 2 days. Freeze dough for 3 months. To reheat baked cookies, place them in an oven at 135°C (275°F) for 5 minutes. This returns the softness to the centre without overcooking the edges.

What to serve with itPair these cookies with a glass of milk or hot tea. For a heartier snack, serve them with a creamy banana-orange smoothie. The acidity of the orange juice balances the sweet pumpkin spice and the richness of the cream-cheese chunks for a complete autumn pairing.