



Pumpkin Cookies

These cookies can be made soft or crispy, with nuts or without, and there is an optional Cream Cheese Frosting recipe included. Made with our Pumpkin Bread Mix.

Ingredients

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 1 tsp cinnamon
- 1 tsp nutmeg
- 2 eggs, large (For soft cookies, use whole eggs and for crispy cookies, use yolks only)
- ¼ cup butter, melted
- ¼ cup milk
- 2 tsp vanilla
- 1 cup walnuts or pecans, toasted (Optional)
- Cream Cheese Frosting
- 1 bag [Pamela's Vanilla Frosting Mix](#)
- 6 oz cream cheese, room temperature
- 2 TBSP butter, or butter substitute, room temperature
- 1 tsp water

Directions

Toast walnuts in oven at 350° for 10 to 12 minutes or until fragrant. This intensifies the nut flavor and adds depth to the flavor of the bread. Toasting is optional. Cool nuts before chopping and mixing into the batter.

Pre-heat oven to 350° with rack in the center of the oven.

In a medium bowl, whisk together Pumpkin Bread Mix and spices. In the bowl of a stand mixer cream butter, add whole eggs for Soft (or just yolks for Crispy) and mix together until thoroughly combined. Add dry ingredients, milk, vanilla and nuts and mix completely until dough pulls together (may take a few minutes).

For Soft Pumpkin Cookies, scoop large mounds (about 2 TBSP) onto parchment lined cookie sheets. Bake for about 12 to 14 minutes, until a gentle touch on the cookie springs back. For Crispy Pumpkin Cookies scoop about 1 TBSP of dough, roll into 1" balls, place onto parchment lined cookie sheets and flatten before baking for 12 to 14 minutes. Allow to cool on wire rack.

Cream Cheese Frosting for Soft Pumpkin Cookies

CREAM CHEESE FROSTING:

Cream butter and cream cheese together. Add Vanilla Frosting Mix and water and mix on medium until smooth. If frosting is too thick, add more water one teaspoon at a time.

