



# White Chocolate Pumpkin Cookie Cups

Thick, gooey pumpkin cookie cups loaded with warm spices and sweet white chocolate and cinnamon morsels. Photo and recipe courtesy of [One Sweet Mess](#).

**Yield:** 14 Cookie Cups

## Ingredients

### Cookies

- 1 stick ( $\frac{1}{2}$  cup) unsalted butter, melted and cooled slightly
- 1 cup light brown sugar
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  cup pumpkin puree
- 1 teaspoon vanilla extract
- 1 and  $\frac{1}{2}$  cups [Pamela's All-Purpose Flour Artisan Blend](#)
- $\frac{1}{2}$  cup certified gluten-free old-fashioned oats
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon baking soda
- 2 teaspoons pumpkin pie spice
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{2}$  cup white chocolate chips
- $\frac{1}{2}$  cup cinnamon chips

### Apple Cider Caramel:

- $\frac{1}{2}$  cup apple cider
- 1 cup granulated sugar
- $\frac{1}{2}$  cup heavy cream

## Directions

### COOKIES

In a large bowl, whisk together melted butter, brown sugar, granulated sugar, pumpkin puree, and vanilla extract until smooth. Add flour, baking powder, baking soda, pumpkin pie spice, and salt to the bowl with the pumpkin mixture. Stir until just combined. Fold in the white chocolate and cinnamon chips.

Cover the mixing bowl with plastic wrap or transfer the mixture to a smaller bowl with a lid. Refrigerate for at least 4 hours or overnight (do not skip this step).

Preheat the oven to 350 degrees F. Generously spray two non-stick muffin tins with baking spray. Fill each tin with 2 tablespoons of batter. Gently press down to flatten the batter into the pan. Top with extra white chocolate chips or sprinkles (optional).

Bake for 20–22 minutes, or until the cookie cups are golden brown. Transfer to a wire rack. Cool

the cookie cups in the pan completely before removing. Run a butter knife around each cup to loosen the cookies before removing.

Store cookies in an airtight container for up to 7 days.

#### APPLE CIDER CARAMEL

Combine the sugar and apple cider in a medium heavy-bottomed saucepan. Using a whisk, stir to combine--this is the only time you can stir the sugar. If you stir it while it's cooking, it will seize and become rock hard.

Place the saucepan over medium high heat and cook until the sugar starts to caramelize, 10-15 minutes. Do not stir while this is happening. Be very careful to watch the caramel; it will go from caramel to burnt in a split second.

Once the mixture reaches a medium amber hue, take the pot off the heat and stand back to avoid splattering. Slowly whisk in the cream. Don't panic, the cream will bubble violently and the caramel will solidify. Give it a few whisks and the mixture will return to a liquefied state.

Turn the heat down low and simmer, whisking constantly, until the caramel dissolves and the sauce is smooth, about 2 minutes. Allow the sauce to cool to room temperature, at least 2-4 hours. It will thicken as it sits.

Drizzle over cookies before serving