

Brown Butter Pumpkin Spice Cookies

Ingredients:

- ➲ 1 3/4 cups all-purpose flour
- ➲ 1/2 teaspoon baking soda
- ➲ 1/2 teaspoon kosher salt
- ➲ 2 tablespoons pumpkin pie spice
- ➲ 2 teaspoons vanilla
- ➲ 1 tsp cinnamon
- ➲ 1 stick unsalted butter, melted and browned and cooled
- ➲ 1 cup firmly packed light brown sugar
- ➲ 1/2 cup canned pumpkin
- ➲ 1 large egg, room temperature

Spice-Sugar for dusting:

- ➲ 1/3 cup finely granulated sugar
- ➲ 2 teaspoons ground cinnamon
- ➲ 1/2 teaspoon ground allspice
- ➲ 1/2 teaspoon ginger
- ➲ 1 teaspoon cardoman

Preparation:

Preheat oven to 325 degrees. In a medium bowl, whisk together dry ingredients for cookies. In a separate small, wide bowl, whisk together ingredients for spice-sugar. In a large standing mixer, beat together the browned butter and sugar until light and fluffy, about 2 minutes, using a spatula if necessary. Add the pumpkin, egg, and vanilla and beat on low until combined. Gradually add the flour mixture, mixing just until fully combined. Add flour mixture and mix until well absorbed. With your hands, take about 1 1/2 tablespoons of dough and roll into a ball in the palm of your hand. Roll the dough in the sugar spice mixture. When you have placed all the cookies on the cooking sheet, using the back end of the spatula, gently press down each cookie, and sprinkle it with the remaining sanding sugar. Bake the cookies for about 10 minutes or until they are golden and firm to the touch (I like my cookies a bit underdone). Let the cookies cool for about 5 minutes on sheets, then transfer to a wire rack and enjoy!

