

A Recipe From *tikkido*

## Pumpkin Spice Cut Out Sugar Cookies

<https://tikkido.com/blog/pumpkin-spice-sugar-cookie-recipe>

### Pumpkin Spice Sugar Cookies

- 3 cups flour
- 1/2 teaspoon baking powder
- 1 cup (2 sticks, or 226 grams) butter, softened
- 1 cups sugar
- 1 eggs
- 1 teaspoons vanilla
- 1/2 teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg

### Instructions:

1. Cream butter and sugar. Add egg and beat until fluffy.
2. Add the pumpkin pie spices, vanilla, baking powder, and salt, and mix to combine.
3. Add the flour, and mix just until all of the ingredients are well incorporated and form a firm cookie dough.
4. Roll out the pumpkin spice sugar cookie dough on parchment paper, and use cookie cutters to cut out shapes.
5. Bake for 8-12 minutes at 350 degrees Fahrenheit. Smaller cookies will need less baking time, larger cookies need the upper end of the baking time range.

