

# PUMPKIN SNICKERDOODLES (VEGAN)



Prep Time: 10 Minutes  
Bake Time: 15 Minutes  
Total Time: 25 Minutes  
Makes 12 – 15 Cookies

## Ingredients:

- 1/4 cup [Pumpkin Puree](#) (see notes)
- 1/4 cup [Coconut Oil](#) (or vegan butter of choice)
- 1 tsp [Vanilla Extract](#)
- 1 1/4 cups [Granulated Sugar](#)
- 1 1/2 cups [All-Purpose Flour](#)
- 1 tsp [Ground Cinnamon](#)
- 1/2 tsp [Ground Ginger](#)
- 1/4 tsp [Ground Nutmeg](#)
- 1/4 tsp [Ground Allspice](#)
  - Or 2 tsp [Pumpkin Pie Spice](#)
- 1/2 tsp [Salt](#)
- 1 tsp [Baking Powder](#)
- 1 tsp [Cream of Tartar](#) (see notes)
- 1 Tbsp [Plant-based Milk](#)

### Sugar Coating:

- 3 Tbsp [Granulated Sugar](#)
- 1 tsp [Ground Cinnamon](#)
- 1/4 tsp [Ground Ginger](#)
- 1/4 tsp [Ground Nutmeg](#)
  - Or 1 1/2 tsp [Pumpkin Pie Spice](#)

## Instructions:

- 1. PREHEAT:** Preheat your oven to 375°F. Prepare a baking sheet with a [Reusable Silicone Baking Mat](#) or parchment paper.
- 2. MIX:** In a small mixing bowl, mix together the coconut oil, pumpkin puree, and vanilla extract until smooth. If the coconut oil is hard, soften it slightly in the microwave before mixing, but do not melt it entirely (see notes). Add in the sugar and mix until smooth again. In a medium bowl, mix together all the dry ingredients. Add the wet ingredients to the dry, and stir until the flour is incorporated, it should look dry and crumbly. Add in the milk, and folding it in to bring the dough together.
- 3. SCOOP:** In a shallow bowl, mix together the sugar and spices for the coating. With a cookie / ice cream scoop or two spoons, scoop out about 2 Tbsp of batter. Roll it into a ball and place into the sugar mixture, tossing to coat. Place the sugar coated dough into the prepared baking mat, and press down slightly to flatten out the cookie. Continue with the rest of the dough, this should produce 12–15 cookies.
- 4. BAKE:** Bake the cookies for 11–13 minutes, or until the edges are golden (12 minutes is the sweet spot for crispy edges and chewy center). A shorter baking time will result in a softer cookie, while baking for a longer time will produce firmer, crunchy cookies. Allow the cookies to rest on the baking sheet for 5 minutes before moving to a cooling rack to fully cool.
- 4. ENJOY:** These cookies can be eaten warm or fully cooled, whatever your preference. Leftover cookies can be stored in an airtight container at room temperature for up to 1 week.

## Notes:

- [Homemade Pumpkin Puree](#) – Making your own pumpkin puree is a great way to use up your fall decorations and save a lot of money on canned pumpkin! This recipe was designed for use with Sugar Pumpkins, the type typically used for store-bought puree. However, any orange variety of pumpkin should work fine, so use what you have.
- [Cream of Tartar Substitute](#) – This spice is not commonly used in most baking or cooking recipes, so it might be missing from your spice cabinet. It's often used as a stabilizer for whipped cream or egg whites, and gives snickerdoodles their unique slightly-tangy flavor. If you don't have cream of tartar or don't want to buy a full bottle for one recipe, try substituting it with an equal amount of white or apple cider vinegar. The end result will have a slightly different flavor, but it works in a pinch!
- [Melted Butter & Coconut Oil](#) – Adding melted butter or butter replacement to any cookie recipe will change the texture quite dramatically. These cookies are often much thinner, lacy, and crunchy, while solid butter will help keep the cookie fluffier. If you prefer a lacy cookie, feel free to melt the butter or coconut oil before mixing, just be sure to adjust the baking time accordingly.