

Farm Market Recipe



Pumpkin Spice Latte Cookies

Ingredients:

- 3 cups white whole-wheat or all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 (15 ounce) can unseasoned pumpkin puree
- 2 cups light brown sugar
- 1 cup grapeseed or canola oil
- 3 tablespoons milk, divided
- 1 tablespoon pumpkin pie spice plus 1 teaspoon, divided
- 3 teaspoons instant espresso powder, divided
- 1 teaspoon vanilla extract
- 8 ounces reduced-fat cream cheese, softened
- 4 tablespoons (½ stick) butter, softened
- 1 cup confectioners' sugar

Directions:

1. Preheat oven to 375 degrees F. Line 2 baking sheets with parchment paper.
2. Whisk flour, baking powder, baking soda and salt in a medium bowl.
3. Beat eggs, pumpkin, brown sugar and oil in a stand mixer or with an electric hand mixer until well combined, about 1 minute. Add 2 tablespoons milk, 1 tablespoon pumpkin pie spice, 2 teaspoons espresso powder and vanilla and beat until well combined, about 1 minute. Add the flour mixture in 3 parts, mixing until just combined after each addition.
4. Using 2 tablespoons per cookie, drop mounds of the dough onto the prepared pans, at least 2 inches apart. Bake the cookies until firm and dry to the touch, 12 to 14 minutes. Let cool on the pans for 5 minutes, then transfer to a wire rack to cool completely, about 20 minutes. Repeat with the remaining dough.
5. Beat cream cheese, butter and confectioners' sugar in a stand mixer or with an electric hand mixer until very smooth, about 2 minutes. Add the remaining 1 tablespoon milk and 1 teaspoon each pumpkin pie spice and espresso powder in a small bowl; beat until combined, about 30 seconds. Spread the frosting on the cookies.

Tips:

To make ahead: Refrigerate for up to 3 days.
To make these cookies kid-friendly, simply omit the espresso powder.

Nutrition Facts:

Servings: 50 cookies Serving Size: 1 cookie
Per Serving: calories 127; carbohydrates 16g; dietary fiber 1g; total sugars 11g; added sugar 10g; protein 2g; total fat 7g; saturated fat 2g; cholesterol 13mg; sodium 101mg; calcium 17mg; iron 1mg; magnesium 3mg; potassium 42mg

Recipe from Eatingwell