

Pumpkin Snickerdoodles (GF) (Wheat by the Wayside)

1¼ c. gluten free all-purpose flour	¼ c. brown sugar
1 t. pumpkin pie spice	¼ c. pumpkin puree
½ t. ground cinnamon	1 egg yolk (a whole egg will produce a cakier cookie)
½ t. cream of tartar	1 t. vanilla
½ t. baking soda	
¼ t. baking powder	
¼ t. salt	<u>Cinnamon Sugar</u>
½ c. butter, room temperature	¼ c. granulated sugar
½ c. granulated sugar	½ t. cinnamon

Instructions:

1. In a small bowl, whisk together the dry ingredients and set aside.
2. In a large mixing bowl, cream together the butter, granulated sugar, and brown sugar until well combined and creamy, about 2 minutes.
3. Blend in the pumpkin, egg yolk, and vanilla.
4. Blend in the dry ingredients.
5. The mixture will be sticky. Refrigerate the dough until firm, about 30 minutes to 1 hour to make them easier to roll.
6. Preheat oven to 375°.
7. Combine sugar and cinnamon for rolling.
8. Scoop 1 tablespoon of dough and roll into a ball. Roll in cinnamon sugar mixture and place on a parchment paper lined baking sheet, at least 2 inches apart.
9. Bake 14-15 minutes, or until the cookies are lightly browned on the bottom and set. Cool on the pan a few minutes before removing.