

Pumpkin Cream Cheese Cookies

Ingredients

- 1 cup of butter
- 1 8 oz. pack of cream cheese
- $\frac{1}{3}$ cup of pumpkin puree
- 2 egg yolks
- 5 cups of flour
- 1 teaspoon vanilla
- 2 teaspoon pumpkin pie spice
- $\frac{1}{4}$ cup of sugar (optional)
- $\frac{1}{2}$ teaspoon of cinnamon (optional)



Instructions

In a mixer, cream butter and cream cheese together.

Add in pumpkin puree on a low setting until incorporated.

Add in the sugar a little at a time and beat until it is fluffy.

Add in the egg yolks, vanilla, pumpkin pie spice and mix until incorporated

Add in the flour a little at a time.

Cover with some cling wrap and chill in the fridge for at least an hour.

Mix together the cinnamon and sugar.

After your dough has chilled, roll into balls about 1-inch thick and place on greased cookie sheet. Take a flat utensil and slightly smoosh down the dough balls.

Sprinkle the cinnamon sugar mix on top.

Bake in oven at 325° for 16-18 minutes. You want them to lose their sheen. They will not brown around the edges.

Place on cooling rack or plate and enjoy!!!