



# Pumpkin Cheesecake Snickerdoodles

The fabulous flavors of Fall

3  $\frac{3}{4}$  cups plain, all purpose flour  
1  $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. ground cinnamon  
1 cup salted butter, softened  
1 cup granulated sugar  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{3}{4}$  cup pumpkin puree  
1 large egg  
2 tsp. Cookie Nip

Put all ingredients in a mixing bowl. Using the dough hook, mix all ingredients together. The dough will be soft but not sticky.

Cream Cheese Filling  
8 oz. softened cream cheese  
 $\frac{1}{4}$  cup sugar  
1 tsp. Cookie Nip

Mix together.

Roll out dough between two sheets of parchment. Using a 3" cutter, score the dough. On each cut, add a small amount of the cream cheese filling. Roll the dough in your hands so that the cream cheese is in the center of the ball. Toss ball in a mixture of cinnamon and sugar ( $\frac{1}{2}$  cup sugar + 1 tsp ground cinnamon). Place the cinnamon dough ball on a baking stone about 2 inches apart. Flatten each ball with a glass bottom or a measuring cup. Bake at 350 for 15 or so minutes. The cookie should feel slightly firm to the touch and not soft and gooey. Remove onto a parchment covered pan to cool. Every pumpkin snickerdoodle cookie has a surprise cheesecake center.

Recipe yields 36 3" cookies.