



Every year I try a new cookie recipe. I've never been a fan of shortbread, so I thought I'd put my own spin on it to see how it works. The answer: amazingly well. Traditional shortbread is basically three ingredients - butter, sugar, and salt. I've added a few more flavors as well as brown sugar to make them just a little more moist and less sandy like traditional shortbread.

Pumpkin Shortbread Snickerdoodles

Ingredients

2 cups flour
1/2 teaspoon Kosher salt
1/4 cup sugar
1/4 cup brown sugar
1/2 teaspoon vanilla extract
1/2 teaspoon pumpkin spice extract
1 cup butter
1/4 cup sugar (for rolling balls)

Instructions

Preheat the oven to 350°F and line a baking sheet with parchment paper or a silicone mat.

In a mixer fitted with a paddle attachment, cream the butter and the two sugars (1/4 cup each.) Add the vanilla and pumpkin extracts. Slowly add the flour until just incorporated. Measure out one tablespoon of the dough and roll it into approximately a 1" ball. Drop the ball into the remaining sugar and roll until coated. Place onto the prepared baking sheet 1" apart.

Bake for 10 to 12 minutes or until golden brown. Allow the cookies to rest on the baking sheet for 5 minutes.

Makes 24 to 30 cookies.

Note: This shortbread recipe can be modified to any flavor you prefer. Use eggnog, cinnamon, etc. for a different cookie altogether.