

Pumpkin Cream Cheese Surprise Cookies

By Mindy Mohler

Cookie Ingredients:

3 $\frac{3}{4}$ cups all-purpose flour
1 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. ground cinnamon
 $\frac{1}{4}$ tsp. freshly ground nutmeg
1 cup butter, at room temperature
1 cup granulated sugar
 $\frac{1}{2}$ cup light brown sugar
 $\frac{3}{4}$ cup pumpkin puree
1 large egg
2 tsp. vanilla extract

Filling Ingredients:

1 -8 oz. package cream cheese, at room temperature
 $\frac{1}{2}$ cup butter, at room temperature
4 cups confectioner's sugar
2 tsp. vanilla extract

Cinnamon Sugar Coating:

$\frac{1}{2}$ cup granulated sugar
1 tsp. ground cinnamon
 $\frac{1}{2}$ tsp. ground ginger
Dash of all spice

Instructions:

In a medium bowl, whisk the flour, baking powder, salt, cinnamon and nutmeg together. Set aside.

In another medium bowl, beat together butter and sugars on medium high speed until fluffy, about 2-3 minutes.

Blend in pumpkin puree, beat in egg and then add vanilla. Slowly add dry ingredients on low speed just until combined. Cover and chill dough for an hour.

Preheat oven to 350 and line your baking sheet with parchment paper. In a small bowl, combine the sugar and spices for the coating and set aside.

To make the cookies, take a tablespoon of the cookie batter. Flatten it like a pancake and place a teaspoon of the cream cheese filling in the center. Form another tablespoon of the cookie batter into a flat pancake shape and place on top of the cream cheese filling. Pinch the edges together sealing in the cream cheese and roll into a ball. Roll in the cinnamon sugar coating and place on the prepared baking sheet 2 inches apart.

Repeat until the dough is all gone and flatten the cookie dough balls with a heavy bottomed glass or measuring cup.

Bake the cookies for 10-15 minutes or until the tops start to crack. Let cool on the baking sheet for 5 minutes and transfer to a wire rack. You can eat these cookies after they have cooled or place them in the fridge just till chilled.