

Reckless In The Kitchen

Pumpkin Spice Latte Cookies

Ingredients:

- 1 1/2 c all-purpose flour
- 2 tsp corn starch
- 3/4 tsp baking soda
- 1/2 tsp salt
- 2 tsp coffee grounds
- 2 tsp pumpkin pie spice
- 1/2 c unsalted butter, softened
- 1/4 c pumpkin puree
- 1/2 c brown sugar
- 1/2 c granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1/3 c white chocolate chips

Directions:

In a medium-sized mixing bowl combine the flour, corn starch, baking soda, salt, coffee grounds, and pumpkin pie spice and set aside. Using a stand mixer fitted with a paddle attachment mix the butter on a low speed to spread it around the bowl. With the mixer running slowly add the sugars and beat on a medium speed until it has lightened in color and increased in volume slightly. Add the egg and beat on medium-high speed until light and fluffy, about 5 minutes.

Next add the pumpkin and vanilla extract. Mix on a low speed for 30 seconds. Stop the mixer and scrape the sides and bottom of the bowl. Mix on a low speed for an additional 30 seconds. Finally, add the dry ingredients and mix until just combined. Stop the mixer and scrape down sides and bottom of bowl. Mix on low for 30 seconds.

Using a spoon, drop the dough into 1 1/2 inch spoonfuls on a lined baking sheet. Chill in the refrigerator for at least 2 hours (do not skip this step! Alternatively, the dough could be made the day before and left to chill overnight in the fridge, just be sure to cover the tray with plastic wrap). After the dough has chilled for 2 hours gently reshape the dough into even disks and spread them out on the pan.

Preheat your oven to 350 degrees and bake the cookies for 6 minutes, rotate the pan and put the tray on a different shelf in the oven (if your tray is on the top shelf, move it to the middle or bottom rack, etc.). Bake for an additional 6 minutes. Allow the cookies to cool on the baking sheet for about 5-10 minutes before transferring them to a cooling rack. Last step! Carefully melt your white chocolate (microwave or double boiler method whichever you prefer, [click here for more information on melting chocolate without burning it](#)). Working quickly, pour the white chocolate into a small zip lock bag or a piping bag. If using a zip lock bag snip a small hole in one of the bottom corners. Drizzle the chocolate over the cookies.