

Pumpkin Snickerdoodles

3 3/4 cups flour	1 egg
1 1/2 tsp baking powder	2 tsp vanilla
1/2 tsp salt	
1/2 tsp cinnamon	sugar coating:
1/4 tsp nutmeg	1/2 sugar
1 cup unsalted butter	1 tsp cinnamon
1 cup sugar	1/2 tsp ginger
1/2 cup brown sugar	1/4 tsp cloves
3/4 cup canned pumpkin	

Combine flour, baking powder, salt, cinnamon, and nutmeg. Set aside. Beat butter and sugars until fluffy. Add in the pumpkin. Blend in egg and vanilla. Slowly add in the dry ingredients. Chill the dough for at least an hour.

Preheat oven to 350. Combine the sugar, cinnamon, ginger, and cloves. Set aside.

Scoop the dough in 2 TBS sized portions. Roll in a ball. Roll balls in sugar mixture. Place on a cookie sheet. Flatten with a glass that has been dipped in sugar.

Bake for 10-12 minutes, until just done. Cool five minutes on the baking sheet. Then cool completely on a wire rack.

