White Chocolate Chai Pumpkin Snickerdoodles

Ingredients

* 1 stick (8 tablespoons) salted butter, at room temperature
* 1/2 cup [packed light or dark brown sugar](http://l.thrv.me/HBH1258-wholesome-organic-dark-brown-sug)
* 1/4 cup [granulated sugar](https://shopstyle.it/l/bry85)
* 1/3 cup [pumpkin butter](https://www.halfbakedharvest.com/6-ingredient-spiced-pumpkin-butter/)(see note)
* 1 large egg
* 2 teaspoons [vanilla extract](http://l.thrv.me/HBH5002-simply-organic-madagascar-vanill)
* 1 3/4 cups [all-purpose flour](http://l.thrv.me/HBH2888-king-arthur-flour-all-purpose-fl) (see note)
* 1/4 teaspoon [baking soda](http://l.thrv.me/HBH5592-thrive-market-baking-soda)
* 1/4 teaspoon [baking powder](http://l.thrv.me/HBH5734-thrive-market-organic-arrowroot-)
* 1/2 teaspoon [ground cinnamon](http://l.thrv.me/HBH4995-simply-organic-ground-cinnamon)
* 1/2 teaspoon [kosher salt](http://l.thrv.me/hbh-natnectr-medksalt)
* 1/2 cup [white chocolate chips](https://thrivemarket.com/p/pascha-baking-chips-white-chocolate-chip-with-rice-milk)

Chai Sugar

* 1/3 cup [granulated sugar](https://shopstyle.it/l/bry85)
* 2 teaspoons [ground cinnamon](http://l.thrv.me/HBH4995-simply-organic-ground-cinnamon)
* 1 teaspoon [ground ginger](http://l.thrv.me/HBH5675-thrive-market-ground-ginger)
* 1/2 teaspoon [ground cardamom](http://thrv.me/7uWTrL)
* 1/4 teaspoon freshly grated nutmeg
* 1/4 teaspoon [all-spice](http://l.thrv.me/HBH5850-thrive-market-organic-ground-all)
* 1 tiny pinch [black pepper](http://l.thrv.me/HBH4994-simply-organic-ground-black-pepp)

### **Instructions**

* 1. Preheat the oven to 350° F. Line a baking sheet with parchment paper.

2. In a large mixing bowl, beat together the butter, brown sugar, and granulated sugar until combined. Add the pumpkin butter, egg, and vanilla and beat until combined. Add the flour, baking soda, baking powder, cinnamon, and salt. Fold in the white chocolate.

3. To make the chai spice sugar, combine all ingredients in a shallow bowl.

4. Roll the dough into rounded 1 tablespoon size balls and then roll through the chai sugar. Place 2 inches apart on the prepared baking sheet. Using the palm of your hand, gently flatten the dough balls down a little.

5. Bake for 8 minutes. Remove the pan from the oven and tap the baking sheet on the counter 2 times to flatten them down. Return to the oven and bake another 2-3 minutes or until the cookies are just beginning to set on the edges, but still doughy in the center. Let the cookies cool on the baking sheet. They will continue to cook slightly as they sit on the baking sheet. Eat warm or let cool and then store in an airtight container for up to 4 days.

### **Notes**

**Pumpkin Butter:**if you don’t have pumpkin butter, use 1/3 cup canned pumpkin puree, but blot away any excess water/moisture with a paper towel to remove the added moisture.

**Flour:**if the dough is feeling too sticky to touch, add 2-6 tablespoons additional flour.

6 Ingredient Spiced Pumpkin Butter

Ingredients

* 2 cans (15 ounce) [pumpkin puree](http://l.thrv.me/HBH1807-farmers-market-foods-organic-pum)
* 1/3 cup [apple cider](https://goto.target.com/c/2773249/81938/2092?subid1=58c18d1bf051050f829e3c0b&subid2=https%3A%2F%2Fwww.halfbakedharvest.com%2F6-ingredient-spiced-pumpkin-butter%2F&sharedid=Half%20Baked%20Harvest&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fapple-cider-1gal-good-38-gather-8482%2F-%2FA-82690886%23lnk%3Dsametab&u=https%3A%2F%2Fwww.target.com%2Fp%2Fapple-cider-1gal-good-38-gather-8482%2F-%2FA-82690886%23lnk%3Dsametab)
* 1/2 cup real maple syrup, plus more if needed to sweeten
* 1 tablespoon [vanilla extract](http://l.thrv.me/HBH5002-simply-organic-madagascar-vanill)
* 1 tablespoon [pumpkin pie spice](http://l.thrv.me/HBH4469-primal-palate-pumpkin-pie-spice)
* 1 teaspoon [cinnamon](http://l.thrv.me/HBH4995-simply-organic-ground-cinnamon)
* 1/2 teaspoon [kosher salt](http://l.thrv.me/hbh-natnectr-medksalt)

Instructions

Stove-Top

* 1. In a medium sauce pan, combine the pumpkin, cider, maple syrup, vanilla, pumpkin pie spice, cinnamon, and salt. Bring to a gentle boil over medium heat. Cook, stirring often until the pumpkin thickens slightly, but is spreadable, about 20-30 minutes. Taste, adding more maple syrup if needed to sweeten.

2. Remove from the heat and let cool (the pumpkin butter will thicken as it cools). Transfer to glass jars and keep stored in the fridge for up to 1 month or in freezer safe containers for up to 3 months.

Slow Cooker



* 1. In the bowl of your slow cooker, combine the pumpkin, cider, maple syrup, vanilla, pumpkin pie spice, cinnamon, and salt. Cover and cook on high for 3-4 hours. During the last 45 minutes of cooking, remove the lid to allow the pumpkin butter to thicken. Taste, adding more maple syrup if needed to sweeten.

2. Turn off the heat and let cool (the pumpkin butter will thicken as it cools). Transfer to glass jars and keep stored in the fridge for up to 1 month or in freezer safe containers for up to 3 months.

<https://www.halfbakedharvest.com/>