

**Spiced Pumpkin Cookies with Cream Cheese Filling – Amanda Kellett**  
**(2018)**



\*\*\*\*\***Contains Walnuts**\*\*\*\*\*



Cook Time: 10-12 min	Prep Time: 20 min	Yield: 2 dozen
<p align="center"><u>Ingredients:</u></p> <p>Cookie:</p> <p>1 cup granulated sugar  1 cup of canned pumpkin  1/2 cup of shortening  2 cups of All-Purpose King Arthur Flour  1 teaspoon baking powder  1 teaspoon baking soda  1 teaspoon ground cinnamon  1 teaspoon ground cloves  2 teaspoon ground ginger  1/2 teaspoon ground allspice  1/2 teaspoon ground white pepper  1/4 teaspoon salt  1/2 cup of chopped walnuts  1/2 cup of dark chocolate chips</p> <p>Filling:</p> <p>8 ounces cream cheese, softened  1/4 cup sugar  2 teaspoons vanilla extract  1 tablespoon of canned pumpkin</p>		<p align="center"><u>Instructions:</u></p> <p>Heat oven to 375</p> <p>Cookie:  Mix sugar, pumpkin and shortening. Stir in flour, baking powder, baking soda, cinnamon, clove, ginger, allspice, white pepper, salt, walnuts and chocolate chips. Set aside.</p> <p>Filling:  Mix cream cheese, sugar, vanilla extract and canned pumpkin.</p> <p>On an ungreased cookie sheet, put a layer of cookie mix down, flatten it out followed by a dollop of cream cheese filling and finished by another layer of cookie mix. Make sure that top and bottom layer of cookies are touching around the dollop of cream cheese in the center.</p> <p>Bake 10-12 minutes, remove from oven and let cool on pan.</p> <p>If desired:  *Top cookies with a couple more chocolate chips and crushed nuts before putting into the oven.  *Replace 1/2 cup of chocolate chips with 1/2 cup of raisins.  *omit cloves, ginger and allspice, if you desire a less 'spiced' pumpkin cookie.</p>

My mother makes a delicious pumpkin cookie and I look forward to it every fall season. This year I decided to 'spice' things up and added my own twist. I've added ingredients of my other favorite cookie, the German Spiced cookie and I've included clove, ginger, allspice and white pepper in an already amazing pumpkin cookie recipe. I also added pumpkin cream cheese filling to add a little sweet creaminess to the spice. Enjoy!