



Toffee Pumpkin Cookies

(Gluten Free Option)

INGREDIENTS:

- ½ cup butter, very soft
- ¼ cup pumpkin purée
- 1 large egg yolk
- 1 teaspoon vanilla
- ¾ cup light brown sugar packed
- ½ cup white sugar
- 1 ½ cups all-purpose flour
 - For gluten free, 1 1/2 cups of Bob's Redmill 1 to 1 Baking Flour (not all purpose) AND ¾ tsp xanthan gum
- 1 ½ teaspoons pumpkin pie spice (or Pampered Chef's Cinnamon Plus Spice Blend)
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup toffee bits
- OPTIONAL: more toffee bits for garnishing

INSTRUCTIONS

1. Mix together soft butter, pumpkin puree, egg yolk and vanilla in a medium-size bowl.
2. Add brown sugar and granulated sugar. Stir until smooth and creamy.
3. Sprinkle flour, pumpkin pie spice, baking soda and salt on your pumpkin mixture. Stir to combine, then add in the toffee bits. Refrigerate dough for 15-20 minutes.
4. Drop rounded tablespoons of dough onto lined sheet pans, spacing 1 ½-2 inches apart. Bake at 350 for 10 minutes, then open the oven and sprinkle toffee bits over the top of each cookie. Cook again for another 3-5 minutes or until golden brown.
5. Allow cookies to cool on the pan for several minutes before transferring to a cooling rack.

Original recipe can be found here:

<https://thecafesucrefarine.com/crispy-chewy-toffee-pumpkin-cookies/#wprm-recipe-container-29505>