



Cranberry Pumpkin Cookies

Ingredients

- 1 cup granulated sugar
- ½ cup unsalted butter, softened
- 1 cup canned pumpkin purée
- 1 large egg
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 1 cup fresh cranberries, halved
- ½ cup chopped walnuts
- 1 tablespoon orange zest

Instructions

- **Preheat** your oven to 375°F (190°C). Lightly grease or line two baking sheets with parchment paper.
- **Cream the Wet Ingredients:**
In a large bowl, beat the sugar and softened butter with an electric mixer until light and fluffy. Add pumpkin purée, egg, and vanilla extract; mix until smooth.
- **Mix the Dry Ingredients:**
In a separate bowl, whisk together the flour, baking powder, baking soda, cinnamon, and salt.
- **Combine:**
Gradually stir the dry ingredients into the pumpkin mixture until just blended. Fold in the cranberries, walnuts, and orange zest.
- **Drop and Bake:**
Drop rounded teaspoonfuls of dough onto the prepared baking sheets, spacing them about 2 inches apart. Bake for 10–12 minutes, or until the edges are lightly golden and the centers are set.
- **Cool:**
Let cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.