



[Pumpkin Cheesecake Thumbprint Cookies](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 25 minutes, plus 30 minute chill time
Cook time: 10 Minutes

Pumpkin Cheesecake Thumbprint Cookies Ingredients:

- 2 cups Flour
- ¼ tsp Baking Powder
- ¼ tsp Baking Soda
- ¼ tsp Salt
- 8 TBSP Butter, room temperature (1 stick)
- 1 cup Sugar, divided
- 1 TBSP Corn Syrup
- 1 large Egg
- 2 tsp Vanilla Extract
- 1 cup Pumpkin Puree
- 2 oz Cream Cheese

Pumpkin Cheesecake Thumbprint Cookies Directions:

- Preheat oven to 375°.
- In a medium mixing bowl, sift together flour, baking powder, baking soda, and salt. Set aside.
- Using a stand mixer, cream together butter, ½ cup sugar and corn syrup.
- Add egg and vanilla; mix well.
- Slowly add sifted dry ingredients to the butter mixture until well blended.
- Refrigerate dough for at least 30 minutes.
- Using greased hands, scoop thumbprint cookie dough out by tablespoons and form a ball by rolling between your hands.
- Place cookie balls on ungreased cookie sheet, spaced one inch apart, and use your thumb to make an indent in the center of the cookie ball.

- Make the filling: cream $\frac{1}{2}$ cup sugar and cream cheese together. Add pumpkin puree and mix well.
- Spoon filling into a plastic sandwich bag, snip the corner and pipe into the center of each cookie being careful not to overfill. (You can also use a piping bag and large tip.)
- Bake at 375° for 8-10 minutes. Remove cookies from the oven just as the edges start to turn color, they should stay light.
- Allow cookies to cool 4-5 minutes before transferring to a cooling rack.

- Makes 24 Pumpkin Cheesecake Thumbprint Cookies