SOFT PUMPKIN COOKIES

**INGREDIENTS**

* 2 1/2 cups all-purpose flour
* 1 teaspoon baking soda
* 1 teaspoon baking powder
* 1 teaspoon cinnamon
* 1/2 teaspoon nutmeg
* 1/2 teaspoon salt
* 1 1/2 cups granulated sugar
* 1/2 cup butter, softened
* 1 cup pure pumpkin
* 1 egg
* 1 teaspoon vanilla extract
* 1 cup powdered sugar

**INSTRUCTIONS**

1. Line baking sheets with parchment paper or spray with non-stick baking spray.
2. Combine flour, baking soda, baking powder, cinnamon, nutmeg, and salt in a medium bowl.
3. Beat sugar and butter with mixer on medium high speed, then blend in pumpkin, egg, and vanilla until incorporated.
4. Gradually mix in flour and dry ingredients. Refrigerate dough for 3-4 hours.
5. Preheat oven to 375 degrees.
6. Scoop dough into one inch balls. Roll in powder sugar, place dough balls on baking sheet (12 per sheet) and bake for 11-13 minutes. Remove from baking sheet to a cooling rack. When completely cool, store cookies in an airtight container.