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This month's spice was
purchased at
Bins and Bins
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Spice Club

OCTOBER
2025:
PUMPKIN
SPICE BLEND



THIS MONTH'S SPICE: PUMPKIN SPICE BLEND

SOFT PUMPKIN COOKIES WITH CINNAMON FROSTING

INGREDIENTS

- 1/2 cup vegan butter, softened
- 1/4 cup pumpkin puree
- 1/4 cup brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon pumpkin pie spice
- 2 teaspoons cornstarch
- 1/4 teaspoon salt

Cinnamon Frosting:

- 1 cup vegan butter, softened
- 3 teaspoons vanilla paste or extract
- 1 teaspoon cinnamon
- 1 teaspoon pumpkin pie spice (or cinnamon)
- 1/3 cup brown sugar
- 3 1/4 cups powdered sugar

INSTRUCTIONS

1. In a stand mixer or large bowl, cream together the softened butter, pumpkin puree, brown sugar, granulated sugar, and vanilla until the mixture is light and fluffy.
2. In a separate large bowl, whisk together the all-purpose flour, baking powder, pumpkin pie spice, cornstarch, and salt.
3. Gradually add the dry ingredients to the wet ingredients bowl, mixing on low speed until just combined (don't over-mix).
4. Cover the bowl and place it in the fridge for 30 minutes or overnight. Chilling the dough is an important step that you cannot skip.
5. Preheat the oven to 350 °F (177 °C).
6. Scoop 2-inch balls of dough out with a medium cookie scooper or a large spoon. Press down to flatten the dough balls into disks. While baking, the dough will not spread out much so you need to form it into a cookie shape beforehand. Arrange them a couple of inches apart on a parchment-lined baking sheet.

7. Bake on the center rack for 10-12 minutes. Let them cool down completely on the baking sheet.

8. Cinnamon Frosting: In a medium bowl, use an electric mixer or a stand mixer with the whisk attachment to whip together all the ingredients until fully combined. If preparing in advance, cover with plastic wrap and refrigerate until ready to use.

9. Spoon icing into a piping bag fitted with a piping tip. Pipe the cinnamon frosting on top of the cooled cookies in a swirl, starting from the middle and moving outwards. Sprinkle pumpkin pie spice on top, and enjoy!

This month's recipe is from
<https://marias munchies.com/>

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make!**