

Pumpkin Pecan Cookies

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger
- 1/4 teaspoon salt
- 1 stick butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 cup pumpkin puree
- 1/2 cup milk
- 1/2 cup pecans, chopped



Combine flour, baking soda, cinnamon, nutmeg, ginger and salt together in a bowl and set aside.

Cream butter, sugar and brown sugar together in a mixer.

Add egg to mixer and fully combine.

Add pumpkin and buttermilk and mix until smooth.

Mix in dry ingredients.

Stir in pecans.

Drop batter by the spoonful onto a greased baking sheet.

Bake in a 350 degree oven for 20 minutes.

Transfer to wire racks to cool.