



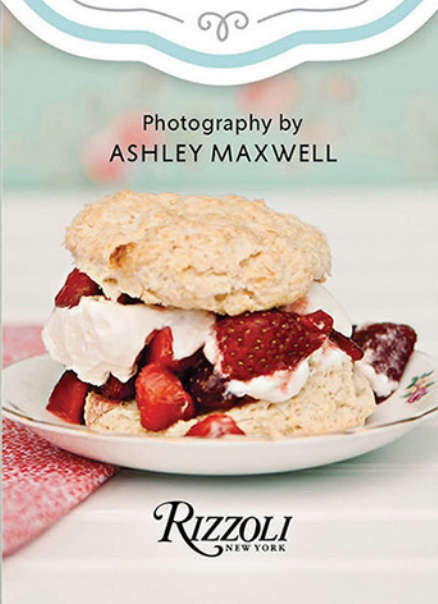
Milk Jar
Cookies
BAKEBOOK

Cookies, Cakes, Pies, and More
for Celebrations and Every Day

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NEW YORK



PUMPKIN PIE COOKIES

My favorite time of year at Milk Jar Cookies is the holiday season. For a company built on spreading joy and love, this is our time to shine. The pinwheels hanging in the window turn to falling leaves and pumpkins, the air gets a little crisper, and the smell of nutmeg and cinnamon wafts through the shop as we kick off the season with my cookie incarnation of the quintessential Thanksgiving dessert. The palpably magical energy the fragrance creates is something special, and I can't wait for you to wrap yourselves up in this sensory hug.

P.S. The candied pecan topping is pure goodness and key to this cookie, and might I also suggest using some of the leftovers on a scoop of ice cream? Mmmmm . . . !

Makes 18 to 22 three-inch cookies

FOR THE CANDIED PECAN TOPPING:

4 cups pecan halves
1 tablespoon plus 1 teaspoon
vegetable oil
¼ cup sugar
1 teaspoon ground cinnamon
1 teaspoon pumpkin pie spice

FOR THE COOKIES:

5½ cups all-purpose flour
2 teaspoons baking soda
1 teaspoon table salt
1 tablespoon plus 1 teaspoon
pumpkin pie spice

1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
11 tablespoons (or ⅔ cup)
unsalted butter, cold and cubed
11 tablespoons (or ⅔ cup)
vegetable shortening, room
temperature
1 cup sugar
1 cup packed light brown sugar
2 extra-large eggs, cold
1½ teaspoons pure vanilla
extract
1 cup 100 percent pure
pumpkin puree

TO MAKE THE TOPPING: Preheat the oven to 375°F.

Using a knife, chop the pecan halves into pieces and transfer them to a medium bowl. Add the vegetable oil and toss to coat. Add the sugar, cinnamon, and pumpkin pie spice and toss until the nuts are evenly coated in spice mixture.

Line a baking sheet with parchment paper and spread the spiced pecans evenly across the pan. Bake for 10 minutes, rearranging them on the baking sheet halfway through for even toasting. Transfer back to the bowl and set aside. This topping can be made ahead of time and stored in an airtight container for up to 2 weeks.

TO MAKE THE COOKIES: Preheat the oven to 350°F.

In a medium bowl, stir together the flour, baking soda, salt, pumpkin pie spice, cinnamon, and nutmeg. Set aside.

In a large mixing bowl or the bowl of a stand mixer, combine the butter, shortening, sugar, brown sugar, eggs, and vanilla extract and beat on medium-low speed until mixed with just small chunks of butter remaining, approximately 30 seconds. Mix in the pumpkin puree until just combined. Every time you mix ingredients, scrape down the sides of the bowl with a spatula to be sure all ingredients are included in the mix—every bit matters! Add half of the dry ingredient mixture and mix on medium-low speed until just incorporated and no flour is visible, about 20 seconds. Add half of the remaining dry ingredients, mixing until no flour is visible and all the butter chunks are gone, about 20 seconds. Add the remaining dry ingredients and mix until no flour is visible and the dough is not sticky to the touch, about 30 more seconds.

Line two baking sheets with parchment paper. Scoop the dough $\frac{1}{3}$ cup at a time and gently roll into round balls approximately $1\frac{1}{2}$ inches in diameter. Press the top of each cookie into the bowl of candied pecans, coating the top, then place up to 8 cookies (pecan side up) on each prepared baking sheet, spacing them out well, and press the topping in to secure it. Note that the dough will be soft and the balls will softly flatten into discs approximately $2\frac{1}{2}$ inches in diameter during this process. Bake on the middle and lower racks of the oven until the bottom edges are a deep orange and the centers no longer appear wet, yet are still dewy, 12 to 14 minutes, spinning each pan 180 degrees and swapping their positions halfway through.

Let the cookies cool on the baking sheet for 10 minutes, then use a wide spatula to transfer them to a wire rack to cool completely. Let the baking sheets cool before repeating with the remaining cookies.

Store in an airtight container at room temperature for up to 4 days or freeze for up to a month.