

Healthy Pumpkin Spice Cookies

Prep time

15 mins

Cook time

24 mins

Total time

39 mins

These soft pumpkin cookies will make your house smell so pleasant you won't be able to wait to let them cool. recipe makes 3 dozen small or 2 dozen large cookies

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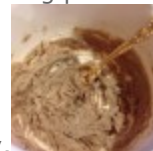
Serves: 36

Ingredients

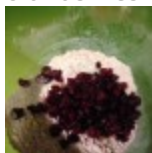
- 2 cups old-fashioned rolled oats
- 1/2 cup whole wheat flour
- 1/2 cup all purpose flour
- 1 tablespoon pumpkin pie spice
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 10 tablespoons unsalted butter, softened
- 2/3 cup packed brown sugar
- 1 can 15oz. canned pumpkin purée
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 1/2 cup dried cranberries

Instructions

1. Preheat oven to 375°F.
2. In a mixing bowl, stir together oats, flour, pumpkin pie spice, cinnamon, baking powder and salt.



3. In another medium mixing bowl, beat butter and sugar until light and fluffy, add pumpkin, eggs and vanilla and beat until combined. Stir in flour mixture until just combined, and then fold in cranberries.



4. Drop cookies by heaping tablespoon onto baking sheets and gently press with fingers to flatten into discs (Very important step cookies will not flatten while baking).
5. Bake 20 to 24 minutes or until lightly browned. If baking two sheets at a time, rotate sheets half way through baking. Transfer to wire rack to cool.

Recipe by MyRD Nutritionist at <http://myrdn.com/healthy-pumpkin-spice-cookies/>

