

# Cranberry Pumpkin Cookies

10 ingredients · 1 hour 35 minutes · 15 servings



## Directions

1. In a large bowl, whisk together the egg and coconut sugar until smooth and fluffy.
2. Add puréed pumpkin, butter, and vanilla and whisk until well combined. Add the flour, pumpkin pie spice, baking powder, and salt and mix until a dough forms.
3. Fold in the cranberries. Cover and refrigerate for one hour.
4. Preheat the oven to 350°F (180°C) and line a large baking sheet with parchment paper.
5. Scoop about two tablespoons of dough per cookie and form into a ball. Place on the baking sheet and slightly flatten, leaving space between cookies.
6. Bake for 10 to 12 minutes. Let the cookies cool for five minutes before transferring them to a cooling rack for another five minutes. Enjoy!

## Notes

### Leftovers

Store in an airtight container at room temperature for up to three days. Freeze for up to one month.

### Serving Size

One serving is one cookie.

### More Flavor

Sprinkle flaky sea salt on each cookie after baking.

## Ingredients

1 Egg  
1/2 cup Coconut Sugar  
1/3 cup Pureed Pumpkin  
1/4 cup Butter (melted)  
1 tsp Vanilla Extract  
1 cup Spelt Flour  
1 tbsp Pumpkin Pie Spice  
1 tsp Baking Powder  
1/8 tsp Sea Salt  
2/3 cup Dried Unsweetened Cranberries

## Nutrition

Amount per serving

<b>Calories</b>	97	<b>Sugar</b>	9g
<b>Fat</b>	4g	<b>Protein</b>	2g
<b>Saturated</b>	2g	<b>Cholesterol</b>	21mg
<b>Carbs</b>	15g	<b>Sodium</b>	58mg
<b>Fiber</b>	2g	<b>Iron</b>	1mg