

Soft Pumpkin Cookies

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Servings per recipe: 12

Serving Size: 1 Cookie

Protein per serving: 0.2 g



Ingredients:

- 1 c Cambrooke MixQuick Baking Mix
- 2 TBSP Cambrooke Creamy Hot Cereal, Cinnamon
- 1/2 tsp Salt
- 1/2 tsp Cinnamon
- 1/2 tsp Ginger, ground
- 1/4 tsp Ground nutmeg
- 1/8 tsp Ground Cloves
- 4 TBSP Butter, softened
- 1/4 c Brown Sugar
- 1/2 c Canned Pumpkin
- 1/4 tsp Vanilla Extract
- *Optional: You can add 1/3 cups white chocolate chips, butterscotch chips, cinnamon chips, or chocolate chips to add a little texture and flavors. Adjust protein for these items

Instructions:

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper and set aside.
2. In a medium bowl combine the dry ingredients and gently whisk to combine. In a large bowl add the butter and brown sugar. Mix until light and fluffy. Add the pumpkin to the butter and sugar mixture and gently mix to combine. Add the vanilla and stir. Add the dry ingredients to the wet ingredients and stir until well combined.
3. Using a cookie scoop, place cookie dough on prepared cookie sheet 2 inches apart. Bake for 12 to 15 minutes until centers of cookies are set. Do not over bake. Enjoy!

Notes

You can use 1 1/2 tsp pumpkin pie spice in place of the seasonings listed above