

Pumpkin Cookie Recipe

18/36 Cookies

Ingredients

Canned Pumpkin	1 cup	2 cups
Shortening	½ cup	1 cup
Cane Sugar	½ cup	1 cup
Brown Sugar (Packed)	½ cup	1 cup
Vanilla Extract	1 tsp	2 tsp
AP Flour	1½ cups	3 cups
Oat Flour	¼ cup	½ cup
Cornstarch	2 Tbsp	4 Tbsp
Ground Cinnamon	1½ tsp	1 Tbsp
Ground Ginger	1 tsp	2 tsp
Ground Nutmeg	½ tsp	1 tsp
Ground Cloves	¼ tsp	½ tsp
Baking Powder	½ tsp	1 tsp
Salt	½ tsp	1 tsp
Shelled Pumpkin Seeds for Garnish (optional)		

Oven Temp: 350°

Cook Time: 12–18 minutes

Saucepan

1 cup Canned Pumpkin

Simmered 45 mins @ medium heat to ½ cup

Check that it is ⅔ cup after 30 mins

Large Bowl

½ cup Shortening

½ cup Cane Sugar

½ cup Packed Brown Sugar

Mixed with handheld mixer until light and fluffy

½ cup Reduced Pumpkin, Cooled

1 tsp Vanilla Extract

Mixed

1½ cups AP Flour

¼ cup Oat Flour

(Rolled Oats, processed in food processor)

2 Tbsp Cornstarch

1½ tsp Ground Cinnamon

1 tsp Ground Ginger

½ tsp Ground Nutmeg

¼ tsp Ground Cloves

½ tsp Baking Powder

½ tsp Salt

Sifted, Mixed

Spoon onto cookie sheets in rounded tablespoons

Flatten the tops with your hand

Add Shelled Pumpkin Seeds, if desired

Bake @ 350° for 12–18 minutes