



Easy Pumpkin Pie Cookies

READY IN



85 min.

SERVINGS



24

CALORIES



134 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup butter cold
- 4 oz cream cheese cold (half of 8-oz package)
- 3 oz cream cheese
- 2 tablespoons sugar
- 3 tablespoons pumpkin pie filling/mix canned (not pumpkin pie mix)
- 2 teaspoons flour all-purpose
- 0.3 teaspoon pumpkin pie spice

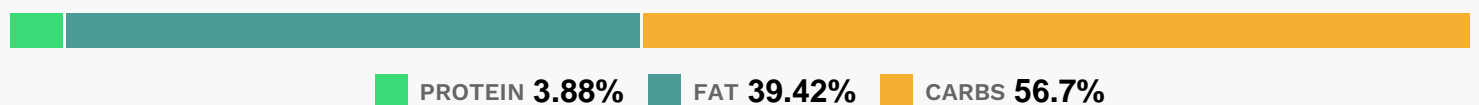
Equipment

- bowl
- oven
- blender
- spatula
- muffin liners
- muffin tray

Directions

- Heat oven to 350°F. Generously spray bottoms and sides of 24 regular-size muffin cups with cooking spray.
- Place cookie mix in large bowl.
- Cut in butter and 4 oz cream cheese, using pastry blender or fork, until mixture is crumbly. (Do not overmix.) Reserve 1 cup cookie mixture for topping; set aside. Firmly press 2 tablespoons remaining cookie mixture evenly into bottom of each muffin cup.
- In small bowl, add 3 oz cream cheese and stir until smooth.
- Add remaining pumpkin filling ingredients; mix well.
- Place 1 rounded teaspoon pumpkin filling in center of each cookie.
- Sprinkle each with 2 teaspoons reserved cookie topping.
- Bake 18 to 20 minutes or until edges of cookies are golden brown. Cool completely in pan, about 30 minutes. Run metal spatula around edge of cookies in muffin tin to loosen.

Nutrition Facts



Properties

Glycemic Index:10.38, Glycemic Load:0.91, Inflammation Score:-2, Nutrition Score:0.874347810512%

Nutrients (% of daily need)

Calories: 133.56kcal (6.68%), Fat: 5.89g (9.06%), Saturated Fat: 2.89g (18.05%), Carbohydrates: 19.05g (6.35%),
Net Carbohydrates: 18.89g (6.87%), Sugar: 10.9g (12.12%), Cholesterol: 13.44mg (4.48%), Sodium: 104.1mg (4.53%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.31g (2.61%), Vitamin A: 323.57IU (6.47%), Vitamin B2: 0.03mg
(1.77%), Folate: 5.08µg (1.27%), Selenium: 0.82µg (1.17%), Vitamin B1: 0.02mg (1.07%), Phosphorus: 10.45mg (1.05%)