



Ginger Pumpkin Cookies

 Gluten Free  Low Fod Map

READY IN



60 min.

SERVINGS



32

CALORIES



87 kcal

Ingredients

- 0.5 cup butter softened
- 1 container cream cheese frosting
- 1 eggs slightly beaten
- 1 teaspoon ground ginger
- 1 tablespoon pumpkin pie spice
- 1 pouch pumpkin pie spice

Equipment

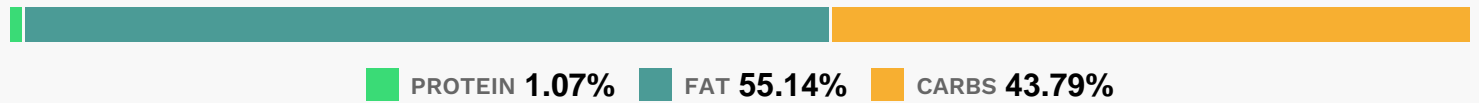
- bowl
- baking sheet

- oven
- ziploc bags

Directions

- In large bowl, mix all ingredients except frosting until soft dough forms. Refrigerate 30 minutes.
- Heat oven to 350F. Drop dough by heaping tablespoonfuls 2 inches apart on ungreased cookie sheets.
- Bake 8 to 11 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool at least 5 minutes.
- Spoon frosting into resealable food-storage plastic bag.
- Cut about 1/4 inch off corner of bag. Squeeze bag to drizzle frosting over cookies.
- Let stand until set, about ## minutes.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.5060869615687%

Nutrients (% of daily need)

Calories: 87.17kcal (4.36%), Fat: 5.47g (8.41%), Saturated Fat: 1.29g (8.09%), Carbohydrates: 9.77g (3.26%), Net Carbohydrates: 9.73g (3.54%), Sugar: 9.02g (10.02%), Cholesterol: 5.11mg (1.7%), Sodium: 62.57mg (2.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.24g (0.48%), Manganese: 0.06mg (2.88%), Vitamin A: 134.89IU (2.7%)