



Gluten-Free Pumpkin Chocolate Chip Cookies

READY IN



60 min.

SERVINGS



36

CALORIES



101 kcal

DESSERT

Ingredients

- 0.8 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- 0.3 cup butter melted softened (not)
- 1 teaspoon vanilla
- 1 eggs
- 19 oz chocolate chip cookie mix gluten free
- 0.5 cup raisins
- 0.3 teaspoon ground cinnamon
- 1 serving powdered sugar

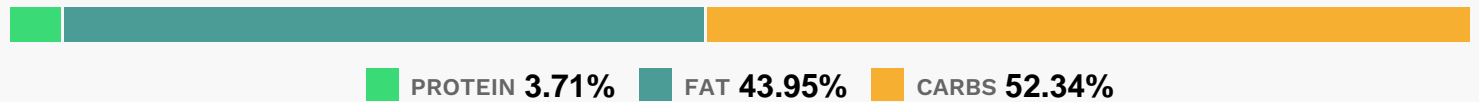
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350°F. Grease cookie sheets with shortening.
- In large bowl, stir pumpkin, butter, vanilla and egg until blended. Stir in cookie mix, raisins and cinnamon until soft dough forms. Drop dough by rounded tablespoons 2 inches apart on cookie sheets.
- Bake 10 to 12 minutes or until almost no indentation remains when lightly touched in center and edges are golden brown. Immediately remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- Sprinkle with powdered sugar.

Nutrition Facts



Properties

Glycemic Index:4.51, Glycemic Load:5.58, Inflammation Score:-4, Nutrition Score:1.6713043490182%

Nutrients (% of daily need)

Calories: 101.34kcal (5.07%), Fat: 5.02g (7.72%), Saturated Fat: 2.29g (14.33%), Carbohydrates: 13.45g (4.48%), Net Carbohydrates: 12.42g (4.52%), Sugar: 5.08g (5.65%), Cholesterol: 9.13mg (3.04%), Sodium: 77.87mg (3.39%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Protein: 0.95g (1.91%), Vitamin A: 512.8IU (10.26%), Fiber: 1.03g (4.12%), Vitamin B1: 0.05mg (3.54%), Folate: 12.68µg (3.17%), Vitamin B2: 0.04mg (2.56%), Iron: 0.31mg (1.75%), Vitamin B3: 0.34mg (1.72%), Magnesium: 6.64mg (1.66%), Manganese: 0.03mg (1.55%), Potassium: 53.9mg (1.54%), Phosphorus: 14.19mg (1.42%)