



WHATSheATE



## Iced Pumpkin Chocolate Chunk Cookies



Vegetarian

READY IN



20 min.

SERVINGS



30

CALORIES



123 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 tablespoon butter
- ☐ 1 Tbsp saco cultured buttermilk blend
- ☐ 0.8 cup pumpkin canned
- ☐ 1 cup chocolate chips
- ☐ 1 teaspoon cinnamon
- ☐ 2 tablespoons cup heavy whipping cream

- ☐ 1 eggs
- ☐ 9 oz flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1 cup powdered sugar sifted
- ☐ 0.5 teaspoon salt
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup vegetable oil (I used grapeseed)
- ☐ 0.3 cup water

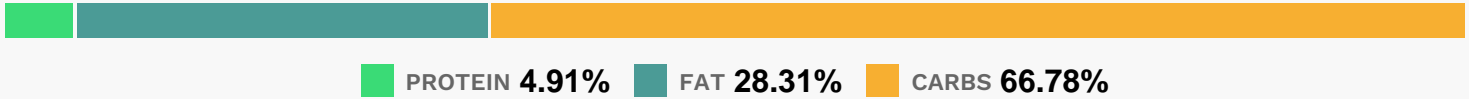
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ microwave
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 375°F. Line a baking sheet with parchment paper or a Silpat.
- ☐ Mix together the first seven ingredients and blend until smooth. I did this with a spoon. In a separate bowl combine remaining ingredients, except chunks; then combine with pumpkin mixture.
- ☐ Add chocolate chips or chunks. Drop onto sheets in tablespoon sized drops.
- ☐ Bake for 8–10 minutes (mine took 10).
- ☐ Let cool completely on a rack, then make the glaze. In a mixing bowl or large microwave-safe liquid measuring cup, melt the butter.
- ☐ Add the sugar and stir until mixture is like thick dirt, then add cream 1 tablespoon at a time until the mixture is about the consistency of Elmer's glue. Spoon it over the cookies. You can let the icing set at room temperature or speed things up a bit and throw it in the refrigerator.

# Nutrition Facts



## Properties

Glycemic Index:10.77, Glycemic Load:9.43, Inflammation Score:-6, Nutrition Score:3.5456521770229%

## Nutrients (% of daily need)

Calories: 123.15kcal (6.16%), Fat: 3.92g (6.02%), Saturated Fat: 1.91g (11.92%), Carbohydrates: 20.79g (6.93%), Net Carbohydrates: 19.89g (7.23%), Sugar: 12.94g (14.38%), Cholesterol: 7.98mg (2.66%), Sodium: 110.68mg (4.81%), Alcohol: 0.02g (100%), Alcohol %: 0.07% (100%), Caffeine: 4.87mg (1.62%), Protein: 1.53g (3.06%), Vitamin A: 991.37IU (19.83%), Manganese: 0.16mg (7.75%), Selenium: 3.95µg (5.65%), Iron: 0.91mg (5.03%), Vitamin B1: 0.07mg (4.74%), Copper: 0.09mg (4.61%), Folate: 17.07µg (4.27%), Phosphorus: 35.97mg (3.6%), Fiber: 0.9g (3.59%), Vitamin B2: 0.06mg (3.52%), Magnesium: 13.7mg (3.42%), Vitamin B3: 0.58mg (2.88%), Vitamin K: 2.84µg (2.71%), Calcium: 25.08mg (2.51%), Potassium: 58.27mg (1.66%), Zinc: 0.25mg (1.64%), Vitamin E: 0.2mg (1.33%), Vitamin B5: 0.11mg (1.06%)