

## Nutella Swirl Pumpkin Cookies



Vegetarian



Dairy Free



Popular

READY IN



45 min.

SERVINGS



24

CALORIES



120 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup pumpkin puree canned
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.5 cup nutella
- ☐ 0.3 teaspoon salt

- ☐ 1 tablespoon vanilla extract
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup sugar white

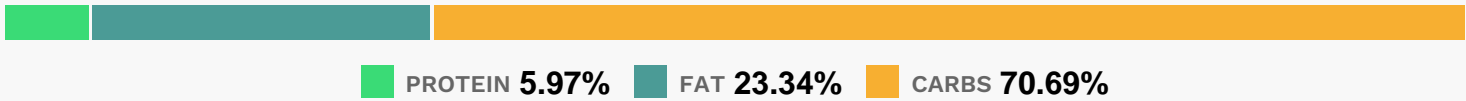
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk

## Directions

- ☐ Preheat oven to 350F and line baking sheets with parchment paper.
- ☐ Whisk together pumpkin, sugar, vegetable oil, vanilla and egg in a large bowl . In a separate bowl, whisk together together flour, baking powder, baking soda, ground cinnamon, and salt.
- ☐ Add the flour mixture to pumpkin mixture and stir until combined.
- ☐ Spoon 1/2 cup in Nutella in, spreading out large dollops over the batter. Gently stir and swirl the Nutella into the batter, but don't let it fully mix. Refrigerate the dough for about 30 mins so that it is easier to work with.
- ☐ Make dough balls, about 1 1/2 inch in diameter and space about 2 inches apart on sheet. Press down on dough balls so that they become round discs. Cookies do not spread much during baking so make sure to smooth the discs and have them resemble close to the finished baked product.
- ☐ Bake for approximately 10 minutes or until lightly brown.
- ☐ Let cookies cool on sheets fully before removing.

## Nutrition Facts



## Properties

Glycemic Index:11.31, Glycemic Load:12.7, Inflammation Score:-8, Nutrition Score:4.4352173273978%

Nutrients (% of daily need)

Calories: 120.32kcal (6.02%), Fat: 3.12g (4.8%), Saturated Fat: 2.01g (12.57%), Carbohydrates: 21.28g (7.09%), Net Carbohydrates: 20.28g (7.37%), Sugar: 12.14g (13.49%), Cholesterol: 7.75mg (2.58%), Sodium: 111.55mg (4.85%), Alcohol: 0.19g (100%), Alcohol %: 0.55% (100%), Protein: 1.8g (3.59%), Vitamin A: 1600.65IU (32.01%), Manganese: 0.17mg (8.59%), Selenium: 4.49µg (6.42%), Vitamin B1: 0.09mg (6.03%), Folate: 22.15µg (5.54%), Iron: 0.99mg (5.51%), Vitamin B2: 0.08mg (4.66%), Fiber: 1g (4.02%), Phosphorus: 35.89mg (3.59%), Vitamin E: 0.52mg (3.5%), Vitamin B3: 0.69mg (3.43%), Calcium: 33.55mg (3.35%), Vitamin K: 3.51µg (3.34%), Copper: 0.06mg (2.92%), Magnesium: 9.15mg (2.29%), Potassium: 62.25mg (1.78%), Vitamin B5: 0.14mg (1.41%), Zinc: 0.19mg (1.25%)