



Pumpkin Butterscotch Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



18

CALORIES



158 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butterscotch chips
- ☐ 0.5 cup canola oil
- ☐ 2 tablespoons confectioners' sugar or as needed
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon

- ☐ 1 cup pumpkin puree
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

Equipment

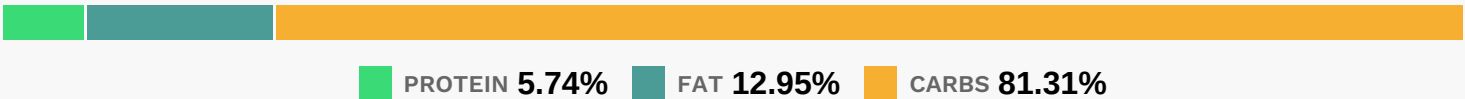
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ toothpicks
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Line 2 baking sheets with parchment paper and grease paper with butter.
- ☐ Whisk flour, baking powder, baking soda, cinnamon, and salt together in a bowl.
- ☐ Beat white sugar and eggs together in the bowl of a stand mixer fitted with a paddle attachment on medium speed until smooth and color lightens, about 1 minute. Scrape down the sides of the bowl and paddle with a rubber spatula.
- ☐ Add pumpkin, oil, and vanilla and beat on low until blended.
- ☐ Beat flour mixture into pumpkin mixture on low until flour is just incorporated.
- ☐ Mix butterscotch chips into dough.
- ☐ Drop 1/4-cup scoops of dough 2 1/2 inches apart onto the prepared baking sheets. Slightly flatten the tops of the dough with a spatula.
- ☐ Bake the cookies in batches in the preheated oven until tops feel firm and a toothpick inserted into the center of a cookie comes out clean, about 15 minutes. Cool on the baking sheets for 5 minutes before transferring cookies to wire racks to cool completely. Dust

cooled cookies with confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:13.45, Glycemic Load:15.51, Inflammation Score:-8, Nutrition Score:5.1647826070371%

Nutrients (% of daily need)

Calories: 158.38kcal (7.92%), Fat: 2.3g (3.53%), Saturated Fat: 0.5g (3.14%), Carbohydrates: 32.44g (10.81%), Net Carbohydrates: 31.61g (11.5%), Sugar: 20.1g (22.33%), Cholesterol: 21.52mg (7.17%), Sodium: 206.66mg (8.99%), Alcohol: 0.08g (100%), Alcohol %: 0.16% (100%), Protein: 2.29g (4.58%), Vitamin A: 2158.07IU (43.16%), Selenium: 6.6µg (9.43%), Vitamin B1: 0.12mg (7.71%), Folate: 29.67µg (7.42%), Manganese: 0.14mg (6.86%), Vitamin B2: 0.11mg (6.2%), Iron: 0.98mg (5.47%), Vitamin B3: 0.88mg (4.38%), Phosphorus: 38.25mg (3.82%), Fiber: 0.83g (3.32%), Vitamin K: 3.19µg (3.03%), Calcium: 30mg (3%), Vitamin E: 0.44mg (2.93%), Copper: 0.04mg (2.01%), Vitamin B5: 0.2mg (2.01%), Magnesium: 7.04mg (1.76%), Potassium: 51.98mg (1.49%), Zinc: 0.2mg (1.36%), Vitamin B6: 0.02mg (1.17%)