



## Pumpkin Chocolate Chunk Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



30

CALORIES



96 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.5 cup butternut squash
- ☐ 1 eggs slightly beaten
- ☐ 0.1 teaspoon ground pepper red (cayenne)
- ☐ 1 tablespoon pumpkin pie spice
- ☐ 1 pouch sugar cookie mix betty crocker®
- ☐ 2 teaspoons water

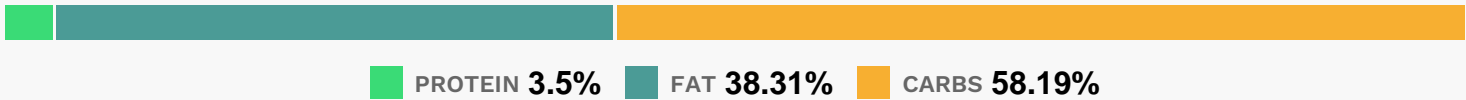
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ In large bowl, mix all ingredients except chocolate chunks until soft dough forms. Stir in chocolate chunks. Refrigerate 30 minutes.
- ☐ Heat oven to 350°F. Onto ungreased cookie sheets, drop dough by heaping tablespoonfuls about 2 inches apart.
- ☐ 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 before serving.

## Nutrition Facts



## Properties

Glycemic Index:1.07, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:0.86782608019269%

## Nutrients (% of daily need)

Calories: 96.02kcal (4.8%), Fat: 4.11g (6.32%), Saturated Fat: 0.69g (4.32%), Carbohydrates: 14.03g (4.68%), Net Carbohydrates: 13.96g (5.07%), Sugar: 7.74g (8.61%), Cholesterol: 5.46mg (1.82%), Sodium: 85.21mg (3.7%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.84g (1.69%), Vitamin A: 395.27IU (7.91%), Manganese: 0.04mg (1.85%), Vitamin E: 0.17mg (1.15%), Folate: 4.06µg (1.01%)