



## Pumpkin Cookies with Butterscotch Chips

 Dairy Free

READY IN



60 min.

SERVINGS



14

CALORIES



199 kcal

DESSERT

### Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1 cup butterscotch chips
- 1 cup pumpkin puree canned (not pie filling)
- 0.5 cup corn oil
- 2 large eggs
- 2 cups flour all-purpose
- 1 cup granulated sugar

- 1 teaspoon ground cinnamon
- 0.5 teaspoon salt fine
- 1 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- wire rack
- blender
- toothpicks
- stand mixer
- spatula
- ice cream scoop
- measuring cup

## Directions

- Heat the oven to 325°F and arrange a rack in the middle. Line two baking sheets with parchment paper, coat the paper with butter, and set aside.
- Whisk together the flour, baking powder, baking soda, salt, and cinnamon in a medium bowl, and set aside.
- Place the eggs and sugar in the bowl of a stand mixer fitted with a paddle attachment.
- Mix on medium speed until smooth and lightened in color, about 1 minute. Stop the mixer and using a rubber spatula, scrape down the sides of the bowl and paddle. Turn the mixer to low speed, add the oil, pumpkin, and vanilla, and mix until evenly blended.
- Add the flour mixture, and mix until just incorporated.
- Add in the butterscotch chips and mix until evenly distributed. Using an ice cream scoop with a 1/4-cup capacity, scoop mounds of the dough onto the prepared baking sheets, spacing

the cookies at least 2 1/2 inches apart (alternatively, you can use a 1/4-cup measuring cup). Using a thin metal spatula, smooth the tops of the mounds.

- Bake the cookies one sheet at a time until the tops feel firm and a toothpick inserted in the center comes out dry, about 16 minutes. Cool them on the baking sheets for 5 minutes, then use a wide metal spatula to transfer the cookies to a wire rack to cool completely. Dust the cooled cookies lightly with powdered sugar. The cookies can be stored in a tightly covered container at room temperature for up to 4 days.

## Nutrition Facts

**PROTEIN 5.87%** **FAT 13.24%** **CARBS 80.89%**

### Properties

Glycemic Index:17.29, Glycemic Load:19.94, Inflammation Score:-9, Nutrition Score:6.6095652658006%

### Nutrients (% of daily need)

Calories: 199.19kcal (9.96%), Fat: 2.95g (4.54%), Saturated Fat: 0.66g (4.1%), Carbohydrates: 40.57g (13.52%), Net Carbohydrates: 39.5g (14.36%), Sugar: 24.72g (27.47%), Cholesterol: 27.66mg (9.22%), Sodium: 265.69mg (11.55%), Alcohol: 0.1g (100%), Alcohol %: 0.16% (100%), Protein: 2.95g (5.89%), Vitamin A: 2774.66IU (55.49%), Selenium: 8.48µg (12.12%), Vitamin B1: 0.15mg (9.92%), Folate: 38.14µg (9.54%), Manganese: 0.18mg (8.82%), Vitamin B2: 0.14mg (7.96%), Iron: 1.27mg (7.03%), Vitamin B3: 1.13mg (5.64%), Phosphorus: 49.17mg (4.92%), Fiber: 1.07g (4.27%), Calcium: 38.55mg (3.86%), Vitamin E: 0.52mg (3.49%), Vitamin K: 3.63µg (3.46%), Vitamin B5: 0.26mg (2.59%), Copper: 0.05mg (2.58%), Magnesium: 9.05mg (2.26%), Potassium: 66.81mg (1.91%), Zinc: 0.26mg (1.75%), Vitamin B6: 0.03mg (1.5%), Vitamin B12: 0.06µg (1.06%)