



Pumpkin Drop Cookies

 Dairy Free

READY IN



70 min.

SERVINGS



48

CALORIES



87 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.8 cup granulated sugar
- ☐ 0.8 cup brown sugar packed
- ☐ 2 eggs
- ☐ 15 ounces pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 2.5 cups flour all-purpose
- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda

- ☐ 1 teaspoon salt
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground allspice
- ☐ 0.3 teaspoon nutmeg
- ☐ 1 cup raisins

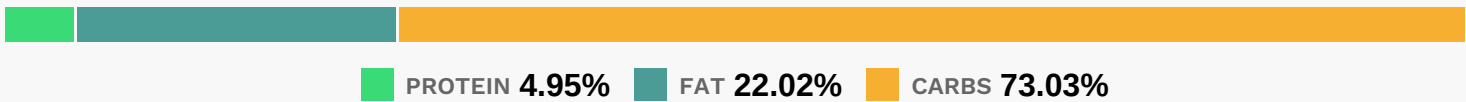
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375°. Grease cookie sheet with shortening.
- ☐ Mix butter and
- ☐ sugars in large bowl with spoon. Beat in eggs. Stir in pumpkin. Stir in remaining
- ☐ ingredients except raisins. Fold in raisins.
- ☐ Drop dough by tablespoonfuls about 2 inches apart onto cookie sheet.
- ☐ Bake 10 to 12 minutes or until set and golden. Cool 1 to 2 minutes; remove
- ☐ from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:8.04, Glycemic Load:7.11, Inflammation Score:-5, Nutrition Score:2.6500000315516%

Nutrients (% of daily need)

Calories: 86.87kcal (4.34%), Fat: 2.18g (3.36%), Saturated Fat: 0.48g (2.98%), Carbohydrates: 16.3g (5.43%), Net Carbohydrates: 15.16g (5.51%), Sugar: 6.48g (7.2%), Cholesterol: 6.82mg (2.27%), Sodium: 138.64mg (6.03%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.1g (2.21%), Vitamin A: 829.81IU (16.6%), Manganese: 0.1mg (4.94%), Fiber: 1.14g (4.57%), Selenium: 2.95µg (4.21%), Folate: 16.04µg (4.01%), Vitamin B1: 0.06mg (3.8%), Vitamin B2: 0.06mg (3.41%), Iron: 0.56mg (3.11%), Vitamin B3: 0.46mg (2.29%), Calcium: 22.5mg (2.25%), Phosphorus: 22.22mg (2.22%), Vitamin B5: 0.17mg (1.65%), Potassium: 52.65mg (1.5%), Copper: 0.03mg (1.4%), Vitamin B6: 0.03mg (1.37%), Magnesium: 4.47mg (1.12%)