



Pumpkin Spice Cookies

 Dairy Free

READY IN



65 min.

SERVINGS



30

CALORIES



157 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 2 teaspoons pumpkin pie spice
- ☐ 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 0.3 cup butter softened
- ☐ 0.5 cup raisins
- ☐ 16 oz vanilla frosting

Equipment

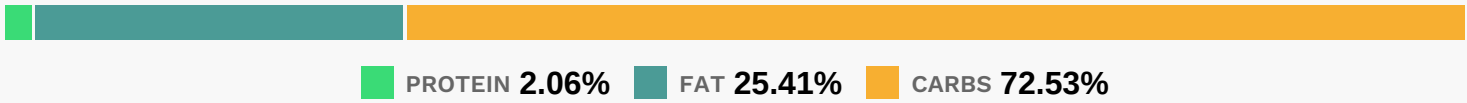
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 375°F (350°F for dark or nonstick pans). Lightly grease or spray cookie sheet.
- ☐ In large bowl, beat cake mix, pumpkin pie spice, pumpkin and butter with electric mixer on low speed 1 minute. Stir in raisins.
- ☐ On cookie sheet, drop dough by generous tablespoonfuls 2 inches apart.
- ☐ Bake 10 to 13 minutes or until set and light golden brown around edges. Cool 1 to 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Frost with frosting. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.39, Glycemic Load:5.43, Inflammation Score:-5, Nutrition Score:3.0360869583876%

Nutrients (% of daily need)

Calories: 157.19kcal (7.86%), Fat: 4.49g (6.91%), Saturated Fat: 1.06g (6.64%), Carbohydrates: 28.85g (9.62%), Net Carbohydrates: 27.71g (10.08%), Sugar: 17.01g (18.9%), Cholesterol: 0mg (0%), Sodium: 190.58mg (8.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.82g (1.64%), Vitamin A: 814.83IU (16.3%), Phosphorus: 62.6mg (6.26%), Vitamin B2: 0.1mg (5.96%), Manganese: 0.1mg (4.83%), Fiber: 1.14g (4.55%), Calcium: 42.3mg (4.23%), Folate: 16.2µg (4.05%), Iron: 0.57mg (3.15%), Vitamin B1: 0.05mg (3.06%), Vitamin E: 0.45mg (3.01%), Vitamin B3: 0.5mg (2.48%), Vitamin K: 2.5µg (2.38%), Vitamin B5: 0.18mg (1.76%), Vitamin B6: 0.03mg (1.64%), Potassium: 47.28mg (1.35%), Copper: 0.03mg (1.32%), Magnesium: 4.28mg (1.07%)