



Spicy Pumpkin Cookies

 Dairy Free

READY IN



65 min.

SERVINGS



30

CALORIES



125 kcal

DESSERT

Ingredients

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

Equipment

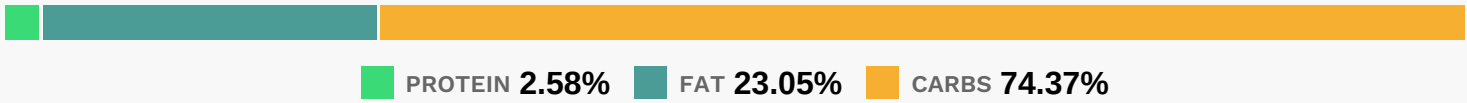
- ☐ bowl

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

Directions

- ☐ Heat oven to 375F (350F 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:3.22, Inflammation Score:-5, Nutrition Score:2.8730434490287%

Nutrients (% of daily need)

Calories: 125.48kcal (6.27%), Fat: 3.26g (5.02%), Saturated Fat: 0.84g (5.24%), Carbohydrates: 23.7g (7.9%), Net Carbohydrates: 22.56g (8.2%), Sugar: 12.22g (13.58%), Cholesterol: 0mg (0%), Sodium: 176.62mg (7.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.82g (1.64%), Vitamin A: 814.83IU (16.3%), Phosphorus: 61.23mg (6.12%), Manganese: 0.1mg (4.83%), Vitamin B2: 0.08mg (4.62%), Fiber: 1.14g (4.55%), Calcium: 42.07mg (4.21%), Folate: 15.59µg (3.9%), Iron: 0.55mg (3.08%), Vitamin B1: 0.05mg (3%), Vitamin B3: 0.48mg (2.4%), Vitamin E: 0.34mg (2.23%), Vitamin B5: 0.17mg (1.72%), Vitamin B6: 0.03mg (1.64%), Vitamin K: 1.52µg (1.44%), Copper: 0.03mg (1.32%), Potassium: 44.7mg (1.28%), Magnesium: 4.2mg (1.05%)