



Magnuson
Nature Programs

Fresh Pumpkin Cookies

Makes a batch of 36

Ingredients

- 8 ounces butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup pumpkin puree
- 1 cup rolled oats
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 2 1/2 cups all-purpose flour

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cut pie pumpkins in half and scoop out all the insides. Save the seeds for roasting too.
3. Then cut pumpkins into equal quarters and place face down in a baking pan with approx. 1 inch of water. (If using a pumpkin that was decorated with markers, peel all the skin off before baking).
4. Bake for 45min. to 1 hr., until the pumpkin is very soft when poked with a fork. Remove pan from oven and put pumpkin quarters on a plate or bowl to cool. Coat seeds with oil and sprinkles of salt, bake at same temperature, turning every 5 minutes until light brown.
5. When pumpkin is cool enough to hold in your hand, scoop out all the pumpkin from the skin and put in a bowl. Mash with spoon, potato masher, or mixer until it has a smooth and creamy texture.
6. Cream together butter, white sugar and brown sugar until fluffy. Beat in egg, vanilla and pumpkin.
7. In a separate bowl, mix together the oats, baking powder, cinnamon, salt, raisins and flour. Stir into pumpkin mixture.
8. The cookie dough should be thick enough to scoop up and stick together on a spoon, but not so dry that it falls apart when scooped. If it seems too dry, add 1/4 to 1/3 cup more pumpkin and/or 1 more egg to moisten.
9. Drop cookies by the heaping teaspoonful on to cookie sheets covered with parchment paper. Bake 12 to 15 minutes, or until slightly browned around edges.
10. Remove from oven and let cool for 2-3 minutes on the cookie sheet, then place cookies on a cooling rack. Drizzle with a powdered sugar glaze or just leave plain and yummy like we did!