

Pumpkin Pie Cookies

A diabetic-friendly recipe

Ingredients:

- 1/2 cup stick butter, softened
- 1 1/4 cups sugar substitute
- 3 tablespoons light molasses
- 1 cup canned pumpkin
- 1 egg
- 1 1/2 teaspoons vanilla
- 1 2/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 1/4 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup mini semi-sweet chocolate chips



Directions

1. Preheat oven to 350°F.
2. Beat butter, sugar substitute, and molasses until well combined. Mix in pumpkin, egg, and vanilla until blended.
3. Gradually stir in combined flour, baking powder, spices, baking soda, and salt until well blended. Stir in chocolate chips.
4. Drop by teaspoonful onto sprayed cookie sheet.
5. Bake for 11–13 minutes. Remove and cool completely on wire rack.
6. Store at room temperature in airtight container up to 1 week.

Makes about 4 dozen cookies

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.