



Pumpkin Oatmeal Cookies



SERVINGS

10-12



COOKING TIME

14-16 min

Pumpkin Oatmeal Cookies are filled with canned pumpkin, walnuts, and raisins, giving them the flavor you crave in the autumn. As the leaves start to fall and the air becomes crisp, these cookies will satisfy your sweet tooth.

Ingredients

- 2 cups flour, all-purpose
- 1 ? cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 cup brown sugar, packed
- 1 cup canned pumpkin {NOT pumpkin pie filling}
- 1 tsp vanilla
- 3/4 cup chopped walnuts
- 3/4 cup raisins
- 1 egg

Cooking Instructions

1. Preheat oven to 350°F.
2. Spray cookie sheets with non stick cooking spray.
3. In a medium bowl, combine flour, oats, baking soda, cinnamon and salt.
4. In a large bowl beat butter and sugars until creamy and smooth.
5. Add egg, pumpkin and vanilla, beat until combined.
6. Gradually add dry ingredients, beating after each addition.
7. Stir in walnuts and raisins.

8. Drop dough onto cookie sheet using a dough scoop or teaspoon.
9. Bake about 14-16 minutes or until lightly browned.
10. Cool on pan 2 minutes, then remove to cooling rack.