



Spiced Pumpkin Cookies



SERVINGS

20



COOKING TIME

15 min

Celebrate the beginning of fall with Spiced Pumpkin Cookies. This recipe is full of all the warm fall flavors you wait for all year. These melt in your mouth cookies are made with warm cinnamon, pure pumpkin, walnuts, and raisins to give them the flavors of fall. Not only are these cookies yummy as is but also can be decorated with icings, chocolate chips, or candies for more festive looks and flavors.

Ingredients

- 2 cups all-purpose flour
- 1 ? cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 lb (2 sticks) butter or margarine, softened
- 1 cup granulated sugar
- 1 cup firmly packed brown sugar
- 1 cup LIBBY'S® 100% Pure Pumpkin
- 1 large egg
- 1 tsp vanilla
- 3/4 cup chopped walnuts
- 3/4 cup raisins
- Decorating icings, semi-sweet chocolate chips, candies, raisins or nuts (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. Grease baking sheets.
3. In medium bowl, combine flour, oats, baking soda, cinnamon and salt; mix well.
4. In large bowl, beat butter and sugars with electric mixer until light and fluffy.

5. Add pumpkin, egg and vanilla; mix well.
6. Add flour mixture; mix well.
7. Stir in nuts and raisins.
8. Drop 1/4 cup dough onto prepared baking sheet; spread into 3-inch circle or oval.
9. Repeat with remaining dough.
10. Bake 14 to 16 minutes or until cookies are firm and lightly browned.
11. Cool 2 minutes on baking sheets; remove to wire racks.
12. Cool completely.
13. Decorate as desired with icing, chips, candies, raisins or nuts.