



BUTLER'S VEGAN PUMPKIN OATMEAL COOKIES

2 cups flour
1 1/3 cups rolled oats
1 tsp. baking soda
3/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. ground nutmeg
1 2/3 cups sugar
2/3 canola oil
2 tbsp. maple syrup
1 cup canned pumpkin or fresh pumpkin pulp*
1 tsp. vanilla
1/2 cup chopped walnuts
1 cup chocolate chips

Preheat oven to 350°. In medium bowl, mix flour, rolled oats, baking soda, salt, cinnamon and nutmeg together and set aside. In large bowl, mix sugar, oil, maple syrup, pumpkin and vanilla until well combined. Add dry mixture to wet in three batches, fold in walnuts and chocolate chips.

Drop by tablespoon on greased cookie sheets. They don't spread very much so use a fork to press into cookie shape if desired. Bake for 16 minutes at 350°, then cool on wire rack.

*See Butler's Fresh Pumpkin Pulp Recipe

From the Kitchen of Mrs. Butler

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