

Spiced Pumpkin Cookies



Ingredients

- 2 cups all-purpose flour
- 1 ½ 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)

How to make it

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.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	20

Made with



Quaker® Oats-Old Fashioned

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.