

Pumpkin Oatmeal Cookies

INGREDIENTS

- 1/2 cup pumpkin puree
- 3-4 tbsp maple syrup
- 3 tbsp natural creamy almond butter unsweetened
- 1/2 tsp pumpkin pie spice
- 1 cup rolled oats
- 1/2 cup semisweet chocolate chips optional

INSTRUCTIONS

1. Preheat oven to 350°F. Line a large baking sheet with silicone baking mat or parchment paper.
2. In a large bowl, add pumpkin, syrup, almond butter and pumpkin pie spice. Stir until everything is completely mixed and uniform.
3. Stir in oats until all oats are evenly coated. Stir in half of the chocolate chips.
4. Use a 1.5 tbsp cookie scoop to scoop cookie dough. Release scoop onto prepared baking sheet, spacing cookies 2 inches apart.
5. Using the palm of your hand, press down on cookie balls so that they become thick disks. The cookies will not spread when baking so you want to shape the dough to be what you want the final outcome of the cookies to look like.
6. Press a few chocolate chips on the surface of each cookie.
7. Bake cookies for about 11-14 minutes or until oats are cooked and the cookies no longer look wet. Remove cookies from oven and let them set and cool completely before removing them from the cookie sheet.