



# Pumpkin Cookies

A RECIPE BY JODI RANDOLPH

## ingredients

- 2 cups King Arthur's Gluten Free Baking Mix
- 1 cup gluten free oats
- 1 tsp. baking soda
- 1 tsp. cinnamon or 1 drop Cassia essential oil or Cinnamon Bark essential oil
- ½ tsp. salt
- ¾ cup coconut oil
- ¾ cup brown sugar
- ¼ cup evaporated cane sugar
- 1 egg
- ½ tsp. vanilla
- ¾ cup canned pumpkin
- ¾ cup semi-sweet chocolate chips or raisins

## directions

- Preheat oven to 350°.
- In large mixing bowl, cream coconut oil and sugars.
- Add egg and vanilla and cream well.
- Alternate dry ingredients with pumpkin mixing well after each addition.
- Add chocolate chips or raisins and mix well.
- Drop by teaspoonfuls onto a greased cookie sheet.
- Bake for 12-15 minutes.
- Cool slightly and remove from pan to cooling rack.
- Makes 2 ½ dozen..