

Spicy Pumpkin Cookies

1	C	Shortening or Olive Oil
2	C	Sugar
2	lg	Eggs
2	t	Vanilla
1	can	Pumpkin Puree (15 oz)
4	C	All Purpose Flour
1 ½	t	Baking Soda
1 ½	t	Baking Powder
1	C	Semi-Sweet Vanilla Chips
1	t	Salt
1	t	Cinnamon
1	pinch	Nutmeg
1	C	Chopped Walnuts (optional)



2 Dozen

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1. Preheat oven to **350 F**. Line cookie sheets w/parchment paper.
2. In large bowl, cream together Shortening and Sugar. Beat in eggs. Add Vanilla and Pumpkin.
3. Add Flour, Baking Soda, Baking Powder, Salt, Cinnamon, Nutmeg.
4. Fold in Vanilla Chips and Walnuts (opt).
5. Drop using 1½ T scoop (pre-sprayed w/cooking spray).
6. Bake **14 - 15** minutes until edges begin to brown.
7. When cooling sprinkle w/Cinnamon, Sugar, Sea Salt (opt).

