

Pumpkin-Oatmeal Cookies

1 c. canned or cooked pumpkin (unsweetened)
1 c. Rapadura or Turbinado Sugar (evaporated cane juice, minimally processed)
2 eggs
1 ½ c. flour (can substitute rice flour instead – just use a tiny bit less)
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
3 c. oatmeal
1 c. raisins

1. Thoroughly mix pumpkin and Rapadura.
 2. Beat eggs into pumpkin mixture.
 3. Gradually mix in flour, baking soda and spices
 4. Mix in oatmeal and raisins
 5. Drop by spoonfuls on non-stick or lightly greased cookie sheet.
 6. Bake in 350 degree oven for 10-20 minutes (check for doneness after 10 minutes).
- Makes 4-5 dozen cookies.