

Pumpkin & Oat Gingerbread Cookies



WET INGREDIENTS

- $\frac{1}{2}$ c. butter, softened
- 1 c. pumpkin purée (see below)
- $\frac{1}{2}$ c. molasses
- $\frac{3}{4}$ c. brown sugar
- 2 tsp vanilla extract
- 1 chia 'egg' or regular egg

Pumpkin Purée: Use canned pumpkin or make your own by roasting de-seeded pumpkin in a 400 degree F oven for 45-50 minutes, then (once cooled) blend in food processor or blender until smooth.

DRY INGREDIENTS

- 3 c. all purpose flour (white or whole wheat)
- 1.5 c. oat flour
- 1.5 tsp baking powder
- 1 tsp baking soda
- $\frac{1}{4}$ tsp salt
- 1 TBSP ground cinnamon
- 2 TBSP ground ginger
- $\frac{1}{2}$ tsp ground cloves
- $\frac{1}{2}$ tsp allspice
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Chia 'Egg': In a small bowl, mix 1 TBSP ground chia seed with 4 TBSP water. Let sit a few minutes until 'gelled'.

How To Make

1. In a large bowl, beat together the softened butter, sugar, molasses and vanilla.
2. Mix together the ingredients to make the chia egg (if using) and set aside.
3. Mix the pumpkin into the wet ingredients. Add in the chia egg once gelled and mix well. Set wet ingredients aside.
4. In a medium bowl mix together the dry ingredients.
5. Add the dry ingredients to the wet and mix well. The dough will be quite thick, so you might need to mix with your hands if not using a stand mixer.
6. Cover dough in bowl and chill in the fridge for about an hour. Once the dough is chilled, preheat oven to 375 degrees.
7. Divide dough and roll out on a well-floured surface to about $\frac{1}{4}$ thick. It helps to flour the rolling pin as well to prevent sticking. Cut shapes using cookie cutters, then place cookies on a greased baking sheet, 1 inch apart.
8. Bake for 8-10 minutes or until edges are just starting to darken. Remove from oven and let cool on pan for 5 minutes, before transferring to a plate or rack. Let cookies cool completely before decorating.



MAKES

24 large cookies



TEMPERATURE

375 F (175 C)



BAKING TIME

8-10 minutes