



Makes: 20 Cookies

Prep Time: 5 minutes Cook Time: 20 minutes

Total Time: 25 minutes plus chill time 1 hour

Butterscotch Oatmeal Pumpkin Cookies

- 1 cup plus 2 tbsp whole wheat flour
- 1 cup rolled oats
- 1 & 1/2 tsp baking powder
- 2 & 1/2 tsp pumpkin spice
- 1/4 tsp Kosher salt
- 2/3 cup pumpkin purée
- 1/2 cup unsalted butter, melted and slightly cooled
- 1 large egg yolk
- 1 & 1/2 tsp vanilla extract
- 1/2 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 1/4 cup molasses
- 1/2 cup butterscotch chips

Place pumpkin purée on paper towels and blot to remove moisture. Less moisture equal chewier cookies. It's fine to skip this step, the result will be a more cake-like cookie texture.

In a medium bowl, stir together flour, oats, pumpkin spice, baking powder, and salt. Using a separate bowl, whisk pumpkin purée, melted butter, egg, vanilla, brown sugar, granulated sugar, and maple syrup until well combined. Pour the pumpkin mixture into the flour mixture and stir together with large spoon. Fold in butterscotch chips. Place cookie dough in the fridge to chill for one hour.

Preheat oven to 350°F and line two cookie sheets with parchment paper. Using a 2 tbsp scooper, measure and scoop dough onto cookie sheets. Place cookies two inches apart. Gently flatten dough balls into round cookie shape with finger tips. Bake for 16-18 minutes until crispy around the edges. They may still look soft, but will firm as they cool. Don't over bake! Let pan cool for 5 minutes on wire rack, then transfer cookies from pan directly to wire rack. Cool for 10 minutes before eating. Let cookies completely cool before frosting.

Recipe from Two Cups Flour