

## Pumpkin Cookies



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Yield: 18 cookies

Prep Time: 15 minutes. Total Time: 90 minutes.

#### Ingredients

- 3/4 cup unsalted tub butter
- 1/2 cup packed brown sugar
- 1 tablespoon orange zest
- 1/2 cup pumpkin puree
- 1 egg yolk
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1 pinch salt

#### Preparations

1. In a medium bowl, cream the butter, brown sugar, and orange zest. Stir in the pumpkin. Add the egg yolk and vanilla; mix well. Sift together the flour, cinnamon, ginger, nutmeg, and salt; stir into the pumpkin mixture. Chill dough for at least 1 hour.
2. Preheat oven to 375 degrees F (190 degrees C).
2. On a lightly floured surface, roll out the dough to 1/8 inch thickness. Cut into desired shapes and place onto an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven.

#### Nutrition Facts

Serving size: 1 cookie

Amount Per Serving  
Calories 118

Total Fat	3.8g
Saturated Fat	0.9g
Cholesterol	23mg
Sodium	66mg
Total Carbohydrate	18.5g
Dietary Fiber	0.6g
Protein	0.5g
Carbohydrate Serving	1



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