

Pumpkin Pie Sugar Cookies

Utensils & Appliances:

<input type="radio"/> Apron
<input type="radio"/> Oven Mitts
<input type="radio"/> Cookie Sheet Pan
<input type="radio"/> Baking Mat
<input type="radio"/> 1 Cup Measuring Cup
<input type="radio"/> ¼ Cup Measuring Cup
<input type="radio"/> ½ Cup Measuring Cup
<input type="radio"/> 1 Teaspoon
<input type="radio"/> ¼ Teaspoon
<input type="radio"/> ½ Teaspoon
<input type="radio"/> 1 Tablespoon
<input type="radio"/> Whisk
<input type="radio"/> Wooden Spoon
<input type="radio"/> 2 Mixing Bowls
<input type="radio"/> Small Cookie Scoop
<input type="radio"/> Small Sauce Pot

Ingredients for Sugar Cookies:

○ 2 ¼ Cups Flour Blend*
○ ¼ Teaspoon Salt
○ 1 Teaspoon Baking Soda
○ ½ Teaspoon Baking Powder
○ ¼ Cup Applesauce
○ 1 Stick Butter**
○ ¼ Cup Brown Sugar
○ 1 Cup Sugar
*We use Simply Gluten Free Flour Blend (https://simplygluten-free.com/carols-all-purpose-flour)
**Sub ½ Cup Butter of choice (we use Soy Free, Vegan Earth Balance: http://earthbalancenatural.com/product/soy-free-buttery-spread/)

Ingredients for Pumpkin Pie Filling:

○ 1 Can Pumpkin Puree
○ ¼ Cup Agave (or sweetener of choice)
○ 1 Teaspoon Pumpkin Pie Spice
○ ½ Teaspoon Cinnamon

Instructions for Apple Pie Filling:

Mix together in a bowl:	
1	Can Pumpkin Puree
1	¼ Cup Agave (or sweetener of choice)
1	Teaspoon Pumpkin Pie Spice
1	½ Teaspoon Cinnamon
<ul style="list-style-type: none">○ Mix until all ingredients are incorporated○ You can add more spice and sweetener if you feel necessary○ This will be more than you need for one recipe	

Instructions for Sugar Cookies

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|--|
| 1. Preheat oven to 350° F |
| 2. Put baking mat on cookie pan |

<u>Dry Ingredients</u>
3. Mix together in a bowl:

	2 <u>¼</u> Cups Flour
1	<u>½ Teaspoon</u> Baking Powder
1	<u>Teaspoon</u> Baking Soda
1	<u>¼ Teaspoon</u> Salt

Wet Ingredients

4. Melt 1 Stick Butter in microwave for 40 seconds

5. Mix together in a bowl:

1 ¼ Cup Applesauce

1 **Cup** Sugar

1 ¼ Cup Brown Sugar

Melted Butter

6. Slowly mix the dry ingredients into the wet ingredients

7. Use small cookie scoop to put dough onto cookie sheet

8. Gently press cookies down, and use your thumb to make an imprint in the middle of the cookies

9. Put ¼ Teaspoon of Apple Pie Filling in the center of the cookies

10. Bake for 14 minutes

11. Allow to cool for 10 minutes and enjoy!!

