

Great Pumpkin Cookies

Ingredients

- 2 cups all-purpose flour
- 1 ½ cups oats, quick or old fashioned
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 1 cup butter or margarine, softened (2 sticks)
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 1 cup pumpkin
- 1 egg
- 1 teaspoon vanilla extract
- ¾ cup nuts, chopped
- ¾ cup raisins



Method

Preheat oven to 350 F.

Combine flour, oats, baking soda, cinnamon, and salt in medium bowl. In a large bowl, beat butter granulated sugar, and brown sugar until creamy. Beat in pumpkin, egg, and vanilla until well-mixed. Gradually beat in flour mixture. Stir in nuts and raisins. For each cookie, drop about 1/4 cup (#16 disher) dough onto greased baking sheet; spread dough into round, triangular or oval shapes about 3 inches across.

Bake for 14 to 16 minutes, or until cookies are firm and lightly browned. Let stand for 2 minutes; remove to wire racks to cool completely. Optionally, decorate with icing, chocolate morsels, or assorted candies. Makes about 20 large cookies.

Notes

Try adding spices, melting butter.

Source: Toll House All-Time Favorites | (Servings: --)
