Recipe provided by:

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

Nutrition & Wellness Educator Jenna Smith, MPH, RD Serving McLean, Livingston, & Woodford Counties

Pumpkin Trail Cookies



1/4 cup margarine or coconut oil 1/2 cup canned pure pumpkin 2 eggs, beaten 1/4 cup honey 1 cup rolled oats 1 cup quick-cooking oats 2/3 cup dried unsweetened cranberries 2/3 cup pumpkin seeds 1/4 cup ground flaxseed 1 teaspoon pumpkin pie spice 1/4 teaspoon salt

Instructions: Preheat oven to 350°F. In a small microwave-safe dish, melt margarine or coconut oil in the microwave for 10-15 second intervals. In a large bowl, mix melted margarine or oil, pumpkin puree, eggs and honey. Stir in both types of oats, cranberries, pumpkin seeds, flaxseed, pumpkin pie spice and salt. Spray a baking sheet with non-stick cooking spray. Drop 3 Tablespoons of mixture and flatten with the bottom of a cup for each cookie. Bake for 15-20 minutes.

Yield: 18 cookies

Nutrition Facts (per serving): 110 calories, 5 grams fat, 65 milligrams sodium, 16 grams carbohydrate, 2 grams fiber, 3 grams protein