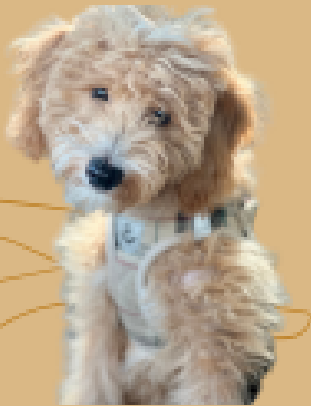




## Ingredients

- 1 cup pumpkin puree
- 2 eggs
- 1/4 cup creamy peanut butter (just be sure it does not contain xylitol)
- 2 1/2 - 3 cups whole wheat flour



@Sir Winston Styles

# "Pupkin" PIE Cookies

## Directions

- Preheat Oven to 350 degrees
- Combine Pumpkin, eggs and peanut butter in mixing bowl and stir well.
- Add flour and stir to combine. (The dough should be easy to roll, but not sticky - add additional flour as needed.)
- Divide dough into 2 equal pieces.
- Roll out 1 piece of dough at a time on a well-floured surface to 1/2 inch thickness.
- Cut-out using a cookie cutter or simply cut with a knife.
- Place cookies on a parchment lined baking sheet.
- Bake for approx. 20 minutes - or until baked through.
- Let cool and transfer to airtight container.
- Store in fridge - up to 1 week or in freezer up to 1 month.

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