

No Bake Pumpkin Cookies

1/2 cup canned pumpkin
1 cup oats
1/4 cup raisins
1/4 cup sugar
1 tsp. vanilla
1/2 tsp. nutmeg
1/2 tsp. ginger
1/4 cup mini chocolate chips (optional)
1/4 tsp. salt
1/2 cup cream cheese
1/8 cup powdered sugar
1 Tbsp. whipping cream

Directions

1. Add the oats, raisins, sugar, salt, ginger, nutmeg, and chocolate chips into a bowl and mix together.
2. Add the pumpkin puree and vanilla and mix until wet and dry ingredients are combined.
3. Use a spoon to scoop up about a small handful of dough and rolled the scoops into balls.
4. In a separate bowl whip together the cream cheese, powdered sugar, and whipping cream to create topping for the cookies. Transfer the creamy mixture into a small plastic bag and snipped off the corners. Squeeze a small dollop of the cream topping onto the cookies.
5. The cookies can be enjoyed right away or place them in the fridge to firm them up a bit more and make them cool and refreshing.

Recipe source: <http://www.kiwicrate.com/projects/No-Bake-Pumpkin-Cookies/308>

Class recipes can be found at www.evergreenhealth.com/recipes