

Pumpkin spice cookies

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Pumpkin spice cookies

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These are a bunch healthier than the usual version but they don't skimp on flavour in the slightest. You'll not be able to stop eating them, and love having one with a coffee for morning tea.

Ingredients

- 1 cup self-raising [wholemeal flour](#)
- 1 cup rolled oats
- ½ cup [pumpkin](#) puree, cold
- ½ cup rapadura sugar
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ cup coconut oil, melted

Method

Preheat oven to 180°C (170°C if fan-forced). Place all ingredients into a mixing bowl and combine well. Shape dough into equal-sized balls (a little bigger than golf balls) and place on a baking paper-

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lined tray. Press the balls down so they flatten out and bake for 15 minutes. Cool completely on a rack and drizzle with some white chocolate if you're feeling indulgent, and enjoy!

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