

# SCD Pumpkin Spice Cookies

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SCD dessert



## **Ingredients:**

1 cup	Pumpkin or butternut squash puree (*bake squash, then scoop out flesh)
2	Large eggs
2 Tbsp	Ghee or softened butter
2 Tbsp	Honey
1 tsp	Vanilla
½ tsp	Baking soda
½ tsp	salt
1 tsp	cinnamon
¼ tsp	nutmeg
	Allspice (just a pinch)
¼ cup	Chopped raisins

## **Directions:**

- 1.) Preheat oven to 325 deg F. Line cookie sheet with parchment paper.
- 2.) Add pumpkin/squash in to a food processor and blend thoroughly.
- 3.) Add eggs, honey, ghee/butter, and vanilla and process.
- 4.) Add baking soda, salt, and all spices and process.
- 5.) Add raisins and mix until they are evenly distributed throughout the batter as best as you can see.
- 6.) Scoop onto cookie sheet in ½ tablespoon size amounts and flatten.
- 7.) Bake for 20 minutes or until slightly browned on top. Cool on cookie sheet.
- 8.) Store uncovered for hard cookies and covered for softer ones.

## **Notes / Suggestions:**

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- 2.)