

Fluffy Pumpkin Cookies

INGREDIENTS:

1/2 cup + 2 tablespoons almond flour
1/2 tablespoon coconut flour
1/3 cup golden monk fruit sweetener
4 tablespoons pumpkin puree
2 teaspoons pumpkin spice
2 1/4 tablespoons vegan butter
1/2 teaspoon vanilla extract
3/4 teaspoon baking powder
1 egg
1/4 teaspoon salt

DIRECTIONS:

Preheat oven to 325° Fahrenheit. Beat the egg with monk fruit sweetener, pumpkin puree, and cold butter. Add the remaining ingredients to the mixture and stir together. Scoop into tablespoon-sized balls and place on a baking sheet. Bake for 15-20 minutes until the bottoms are golden brown. Serve and enjoy!

Cooking Time: 15-20 Minutes

Serving Size: 15

Cooking Appliance: Oven

Notes: