

PUMPKIN COOKIES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

At Your School,

Location:

Online

Fill your kitchen with the wonderful smell of pumpkin, cinnamon, and nutmeg as you bake these fluffy cookies.

Ingredients

- ½ cup (125 mL) butter, at room temperature
- ½ cup (125 mL) white sugar
- ½ cup (125 mL) brown sugar, firmly packed
- ¼ cup (60 mL) molasses
- 1 egg
- 1 cup (250 mL) pumpkin puree
- ¼ cup (60 mL) milk
- 2 cups (500 mL) all-purpose flour
- 1 tsp (5 mL) baking soda
- 1 ½ tsp (7.5 mL) cinnamon
- ¼ tsp (1 mL) nutmeg

Preparation

1. Preheat oven to 375 F (190 C).
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Beat in the molasses and egg.

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4. Stir in the pumpkin puree.
5. In another bowl, sift together the flour, baking soda, cinnamon and nutmeg.
6. Gradually stir in the flour mixture into the creamed mixture along with the milk.
7. Blend thoroughly but do not overbeat.
8. Drop cookie dough with a spoon on greased cookie sheets.
9. Bake for 10 to 12 minutes.
10. Let cool on the baking sheet for a few minutes before transferring to a cooling rack.

Yields approximately 24 cookies.