Ingredients

- 1 3/4 cups pureed pumpkin, cooked
- 1 1/2 cups brown sugar
- 2 eggs
- 1/2 cup vegetable oil
- 1 1/2 cups flour
- 1 1/4 cups whole wheat flour
- 1 Tablespoon baking powder
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/4 teaspoon ground ginger
- 1 cup raisins
- 1 cup walnuts, chopped

Instructions

1. Preheat oven to 400 degrees F.
2. Mix pumpkin, brown sugar, eggs, and oil thoroughly.
3. Blend dry ingredients and add to pumpkin mixture.
4. Add raisins and nuts.
5. Drop by teaspoonfuls on greased cookie sheet.
6. Bake 10 to 12 minutes until golden brown.

Remember 🧟

Always wash your hands before preparing or eating produce.
To properly wash your hands, use warm running water,
lather with soap for 20 seconds, and dry hands with a clean paper towel or hand towel. Use the towel to turn off the tap.
This prevents bacteria that you transferred to the tap handle when turning on the water from recontaminating your hands.

From Healthy Recipes (http://healthyrecipes.oregonstate.edu/all-recipes).

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