

# **PUMPKIN SPICE COOKIES**

## **INGREDIENTS**

5 tbsp coconut flour	1/4 cup pumpkin puree
5 tbsp water	1/2 tsp cinnamon
1/4 cup arrowroot starch	1/4 tsp ginger
2 tbsp melted coconut oil	1 tsp stevia
1/2 cup Lilly's chocolate chips	1/8 tsp cloves
1 tsp vanilla	

## **PROCEDURE**

Preheat oven to 350 degrees and line a baking sheet with parchment paper.

Combine flour, water, arrowroot, stevia, pumpkin, coconut oil, and spices in a large bowl, and mix well until a thick and uniform dough is formed.

Stir in chocolate chips, then spoon the batter onto the lined baking sheet, using your hands to flatten and shape the dough - these cookies will not spread much.

Bake at 350 degrees for 15 minutes, then remove the pan from the oven and allow cookies to cool for at least 15 minutes before removing them.

These cookies are soft to touch but will firm as they cool.