

Glazed Pumpkin Cookies

Serves 18

Ingredients

DRY

- 1 ½ cup *Oat Flour*
- 1 tsp *Baking Soda*
- ½ cup *Coconut Sugar*
- 1 tsp *Cinnamon*
- 2 tsp *Pumpkin Pie Spice*
- ½ tsp *Sea Salt*

WET

- 1 cup soft *Pumpkin*
- 4 tbsp *Almond Butter*
- 2 *Flax Egg* (1 tbsp flax meal to 3 tbsp water)
- ½ cup melted *Coconut Oil*
- 4 tbsp *Pure Maple Syrup*
- 2 tsp *Vanilla Extract*

GLAZE

- ¾ *Powdered Sugar*
- 2 tbsp *Coconut Oil*
- 1 tbsp *Plant-Based Milk*

Instructions

PRE

1. Create the ***Flax Egg*** by mixing 2 tbsp of flax meal to ⅓ cup of water and let it sit for 10 minutes.
2. Preheat the oven to 350 F

PREPARING

1. Mix together the ***Dry Ingredients: Oat Flour, Baking Soda, Coconut Sugar, Cinnamon, Pumpkin Pie Spice and Sea Salt*** in a large bowl then set aside.
2. Mix together the ***Wet Ingredients: Pumpkin, Almond Butter, Flax Egg, Coconut Oil, Maple Syrup and Vanilla Extract*** in a medium bowl then set aside.
3. Add the ***Wet Ingredients*** to the ***Dry Ingredients*** and mix until completely combined.
4. Prepare a cookie sheet with parchment paper. Then use a tbsp to make 2 tbsp sized cookies on the pan.
5. Shape the cookies to have round edges and smooth tops.
6. Bake for 10 minutes and while you wait, make the ***Frosting***.

FROSTING

1. If you don't buy regular powdered sugar, grind the ***coconut sugar*** up with a coffee grinder until it is a fine powder.
2. Mix together the ***Powdered Coconut Sugar, Coconut Oil and Plant-Based Milk*** until evenly combined.
3. Wait until cookies cool before drizzling on the ***Frosting***

SERVE & ENJOY! 😊

Recipe made for *Feel Better Eating* with love from *Feel Better Living*

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