

Mini Pumpkin Cookies

1 cup pumpkin puree (a 3.5 lb sugar pumpkin should yield 1 cup puree, or use pure canned pumpkin)
½ cup butter, room temperature
½ cup brown sugar
1 large egg
½ cup maple syrup
1 tsp vanilla extract
2 tsp baking powder
½ tsp baking soda
1 tsp allspice
1 tsp cinnamon
¼ tsp salt
2 cups whole wheat flour (or gluten free blend + ½ tsp xanthan gum)
¼ cup dried cranberries or raisins
¼ cup chopped dried apricots
¾ cup pumpkin seeds, divided

1. Preheat oven to 350F. Peel, seed and dice your pumpkin. Discard peel and seeds. Place pumpkin in a large pot of boiling water; simmer until tender. Drain. Mash well with a potato masher and set aside to cool.
2. Line two baking sheets with parchment paper; set aside.
3. In a stand mixer, combine butter, sugar and egg. Mix on medium speed until creamy, about 2 to 3 min. The mixture will look curdled. Add pumpkin, maple syrup, vanilla, baking powder, baking soda, allspice, cinnamon and salt. Mix on low speed until incorporated. Gently stir in flour. Stir in dried fruit and ½ cup toasted pumpkin seeds. It will be a very soft dough.
4. Drop tbsp. sized balls of dough onto sheets, leaving about 1 in. between cookies. Flatten each with the back of a spoon or a moistened fingertip to 1.5 in diameter. Decorate the top of each cookie with 3 pumpkin seeds.
5. Bake for 9 to 10 min in upper and lower thirds of your oven, switching position of baking sheets halfway through cooking time. Cool on a rack before serving. Repeat with remaining batter.

