



## Low Bake or No-bake Pumpkin Cookies

### Equipment

Scale

Small sauce pan

Mixing bowl

Spatula

Spoon

Baking tray

### What to do

#### Task 1 : Prepare

Line a biscuit tray with baking paper.

#### Task 2 : Make the pumpkin puree

Chop pumpkin into small pieces and roast on a baking tray until soft then puree.

#### Task 4 : Combine and heat wet ingredients

Put the pumpkin puree, butter, milk and sugar in a small pan and warm over a medium heat. Bring to a simmer and boil for around a minute. Remove from heat.

### Ingredients

1/4 cup pumpkin puree

60g unsalted butter

2 tbsp milk

80 g sugar

2 cups oats

1/4 tsp pumpkin spice

1 pinch salt

1/4 tsp vanilla extract

#### Task 4 : Mix the dry ingredients

Meanwhile, put the oats in a bowl, add the pumpkin spice and salt and mix through.

#### Task 5 : Combine

Add the vanilla to the pumpkin-butter mixture and add it to the bowl with the oats. Mix well.

#### Task 6 : Shape cookies

Take spoonfuls of the mixture (I used a slightly heaped tablespoon measure) and press together slightly as you form into a slightly flattened ball. Bake at 180 c for 15 – 20 mins or until slightly golden. Allow to cool.

Alternately – These cookies can be eaten uncooked. Allow to set in the refrigerator. before eating.

