

Breakfast Squash Cookies

Makes 48 Servings

Ingredients

- 1 3/4 cups winter squash (butternut, hubbard, pumpkin, etc.), cooked and pureed
- 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
- 1/4 teaspoon ground ginger
- 1 cup raisins
- 1 cup walnuts, chopped

Directions

1. Preheat oven to 400 degrees.
2. Mix pureed squash, 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 10-12 minutes until golden brown.

Recipe adapted from: Oregon State University Cooperative Extension Service, MyPlate Kitchen
<https://www.choosemyplate.gov/recipes/supplemental-nutrition-assistance-program-snap/breakfast-pumpkin-cookies>

