

*Fine w/ Food*

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## CHEWY MAPLE PUMPKIN COOKIES

### wet:

- 1 cup (2 sticks) browned butter
- ⅓ cup organic pumpkin pureé (NOT pumpkin pie filling!)
- 1 egg yolk
- ¼ cup maple syrup
- 1 cup coconut sugar
- 1 tsp. vanilla extract

### dry:

- 2 ½ cups almond flour
- 1 tsp. baking powder
- 1 tsp. pumpkin pie spice
- 1 tsp. cinnamon
- pinch of salt (if using salted butter omit the salt)



brown your butter! in a sauce pan, heat 2 sticks of butter, stirring constantly until butter begins to change color (~4–5 minutes), remove from pan and set aside to cool completely

in a stand mixer or large mixing bowl, combine wet ingredients and mix to combine. slowly begin adding in almond flour and mix to combine. add in baking powder, spices, and pinch of salt. transfer dough to refrigerator for 1 hour to let dough chill

once dough has chilled, preheat oven to 350°F and line a baking sheet with parchment paper. scoop cookies out into ~1½-inch balls and place on a baking sheet. bake for 14–16 minutes then transfer to a wire rack to cool completely. note: the cookies may seem a little under done —this means they will be chewy once cooled at room temp!

serve & enjoy!