

Choco Fever Dream

Pumpkin Spice Cookies – Vegan Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup canned pumpkin puree
- [ ] 1/2 cup coconut oil, melted
- [ ] 1/3 cup maple syrup
- [ ] 1/4 cup brown sugar
- [ ] 2 tbsp lemon juice
- [ ] 2 1/4 cups whole-grain flour
- [ ] 1 tsp baking soda
- [ ] 1 tsp pumpkin spice blend
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp salt

Optional Add-ins

- [ ] 1/4 cup chopped walnuts
- [ ] 1/4 cup dried cranberries

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, whisk together the pumpkin puree, melted coconut oil, maple syrup, brown sugar, and lemon juice until smooth.
3. Sift in the flour, baking soda, pumpkin spice, cinnamon, and salt; fold gently until just combined.
4. If using, stir in walnuts or cranberries, then scoop tablespoon-sized balls onto the sheets, spacing 2 inches apart.
5. Bake for 10-12 minutes, until the edges turn light golden; the centers may look a bit soft.
6. Cool on the sheet for 5 minutes, then transfer to a wire rack to finish setting.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Let the dough rest in the fridge for 20 minutes to improve shape.
- A pinch of sea salt on top before baking heightens the spice flavor.
- For extra crunch, sprinkle a tiny bit of granulated sugar on each cookie before baking.