



## *Thankful Pumpkin Cookies*

### Ingredients & Supplies-

- 1/2 c. Pumpkin Puree
- 1/3 c. Earth Balance Vegan Buttery Spread or Coconut Oil
- 1/3 c. Brown Sugar
- 2 Tbsp Sunbutter
- 2 c. Gluten Free Rolled Oats
- 1/4 tsp. Salt
- 1/2 tsp. Pumpkin Spice
- 1/4 tsp Gluten Free Vanilla Extract
- Medium Saucepan
- Wax or Parchment Paper
- Sprinkles - \*Optional (though Gia thinks it's a necessity)

C. = cup

Tbsp. = tablespoon

tsp. = teaspoon



## Instructions -



### Step 1

First combine and mix together pumpkin puree, buttery spread (or coconut oil), brown sugar and sunbutter in a stove top pan. **Then** give it a good stir!

**Sensory check** - What do you see? Think about colors and shapes!

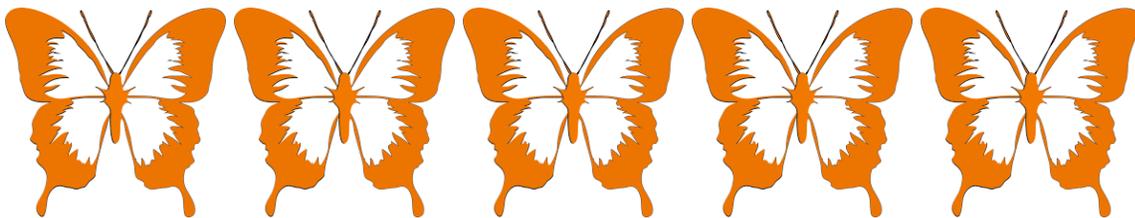


**Step 2** This next step is for an adult to do, for safety. Have an adult put the pan on the stove and simmer over medium heat, then remove from the stove. Stir until smooth - not clumpy and then let it cool.



**Step 3** In a large bowl, add the following four ingredients: oats, salt, pumpkin spice, and vanilla extract.

**Sensory check** - How does the dry mixture *smell*?





**Step 4** Once your delicious pumpkin mixture is completely cooled and no longer warm or hot, it is time to add it to your big bowl of oats, spices, and vanilla extract.

**Sensory check** - How does the batter *feel*? Smooth or lumpy? Wet or dry?



**Step 5** **First** with a spoon, scoop the batter on a plate or cookie sheet lined with parchment/wax paper. For extra messy fun, roll the cookies in a ball. **Then** flatten a little with your hands or a spatula depending on what you like.

**Sensory check** - How does the batter *taste*? Notice flavors (sweet or sour) and textures (crunchy or smooth).



**Step 6** Place your amazing cookie confections in the fridge for 10 - 15 minutes to make them a little more firm.



**Step 7** Here's the best part! It is time to share your cookies with some people that you are **THANKFUL** for!