



Speech With Heart
Bilingual Pediatric Speech & Language

Pumpkin Cranberry Butterscotch Cookies

- 1/2 cup butter, softened
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup solid pack pumpkin puree
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup fresh cranberries OR Craisins
- 1 teaspoon ground cinnamon
- 1 tablespoon orange zest
- 1/2 cup chopped walnuts or pecans
- 1/2 package of butterscotch chips

Directions

1. Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
2. In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in vanilla, egg and pumpkin. Sift together the flour, baking powder, baking soda, salt and cinnamon; stir into mixture until well blended. Stir cranberries (fresh ones halved, or whole Craisins) into mixture along with the orange zest and nuts. Drop by teaspoonfuls onto cookie sheets.
3. Bake for 10 to 12 minutes.