

Pumpkin Oat Cookies with Cranberries*

Servings: 24 | Prep/cook time: 40 minutes

Ingredients:

- 2 cups old fashioned oats
- 2 tsp. pumpkin pie spice
- ½ tsp. salt
- 1 cup pumpkin puree
- 1½ tsp. vanilla extract
- 2 medium bananas, ripe and mashed
- 1 large egg, lightly beaten
- ½ cup reduced sugar dried cranberries



Directions:

1. Preheat the oven to 350°F with one oven rack in the upper third of the oven and another rack in the lower third. Line 2 sheet pans with parchment paper.
2. Heat a medium skillet over medium-high heat. Add the oats to the pan; cook, shaking the pan frequently, until the oats are lightly browned and toasty-fragrant, 2 to 3 minutes. Pour the oats into a medium bowl; stir in the pumpkin pie spice and salt.
3. In another medium bowl, whisk together the pumpkin, vanilla, bananas, and egg. Add the oats mixture and cranberries; stir until well combined.
4. Drop the dough onto the prepared pans, about 1 ½ tablespoons per cookie. Bake the cookies at 350°F until lightly browned and set, about 20 minutes, rotating the pans halfway through.
5. Serving size: 1 cookie

**This recipe comes from WW. 1 PersonalPoints™ per serving*