

## **Shelby's Pumpkin Sugar Cookies**

1/2 cup melted butter  
1/4 cup coconut oil  
1/2 cup brown sugar  
1/2 cup white sugar  
1 T molasses  
1 cup cooked pumpkin  
2 cups flour  
1 t baking powder  
1/2 t salt  
1 1/2 t ground cinnamon  
1/2 t nutmeg  
1/2 t ground ginger (Fresh is nice!)  
+ a bowl full of white sugar for rolling the dough balls in

### **Instructions:**

Melt the butter and add the coconut oil. Cream together with the sugars and molasses. Then add and mix the cooked pumpkin into the mixture.

Add all the dry ingredients. Cover and chill the dough for at least an hour, but overnight for best results.

Preheat the oven to 375 degrees. Roll tablespoons of dough into the bowl of sugar. Place two inches apart on an ungreased cookie sheet and bake for 8-10 minutes.

Makes approximately 28 cookies.

Shelby would want me to let you know that this recipe originated in the kitchen of Melissa K. Noris.

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