



Makes 15 cookies
Cook Time: 1 hours

INGREDIENTS:

- 1 cup cornmeal
- 1 tablespoon + 1 teaspoon baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon allspice
- 2 pinches sea salt
- 1 (15-ounce) can pumpkin
- $\frac{2}{3}$ cup maple syrup
- $\frac{1}{3}$ cup tahini
- $\frac{1}{2}$ cup rolled oats
- 1 $\frac{1}{2}$ cups dried cranberries

Pumpkin Cranberry Cookies

These pumpkin-cranberry cookies are a crowd pleaser at a party or an afternoon snack for the kids after game snack, so bake a double batch. These freeze well; reheat by baking at 350°F for 20 minutes. For very crispy cookies, bake them a few minutes longer.

By Darshana Thacker Wendel

- 1 Preheat the oven to 350°F. Line a baking sheet with parchment paper.
- 2 Combine cornmeal, baking powder, cinnamon, nutmeg, allspice, and salt in a bowl.
- 3 In another bowl, place pumpkin, maple syrup, and tahini and mix well. Add dry ingredients to wet and mix well. Add oats and cranberries and mix well.
- 4 Drop spoonfuls of batter onto the prepared baking sheet in about $\frac{1}{4}$ -cup scoops, about 2 inches apart. Flatten the cookies a bit, so that they resemble thick discs (they won't spread much at all during baking). Bake for 45 to 50 minutes.
- 5 Remove pan from oven and let cool on a cooling rack for 10 minutes.
- 6 Eat cookies immediately or store in an airtight container in the refrigerator for up to 1 week or in the freezer for up to 2 months.