

PUMPKIN BUTTERSCOTCH COOKIES

- 1 cup sugar
- 1 cup pumpkin
- 1/2 cup oil
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 teaspoon vanilla
- 1 cup butterscotch chips
- 1/2 cup chopped nuts (optional)

Preheat the oven to 350 degrees F. Grease or spray cookie sheets for baking. Set aside.

Beat the sugar, pumpkin, and oil.

Sift together the dry ingredients and then add them to the creamed mixture.

Blend in the butterscotch chips.

Drop by spoonfuls onto cookie sheet and bake for 12 to 15 minutes.

Cool on a wire rack.

