



Pumpkin Cranberry Cakes



1/16 of recipe (1 cookie): 52 calories, 0.5g total fat (<0.5g sat. fat), 85mg sodium, 11g carbs, 0.5g fiber, 6.5g sugars, 1g protein

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Prep: 10 minutes **Cook:** 10 minutes



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Ingredients

- 1 1/4 cups spice cake mix
- 1/3 cup (about 3 large) egg whites or liquid egg substitute
- 1/4 cup canned pure pumpkin
- 1/4 tsp. pumpkin pie spice
- 1/4 cup chopped sweetened dried cranberries, divided

Directions

Preheat oven to 375°F. Spray a baking sheet with nonstick spray.

In a large bowl, combine cake mix, egg whites/substitute, pumpkin, and pumpkin pie spice. Mix until mostly smooth and uniform. (Batter will be thick.) Fold in half of the chopped cranberries.

Evenly distribute mixture into 16 mounds on the baking sheet, about 1 tbsp. each. Use the back of a spoon to spread and flatten into 1 1/2-inch circles.

Top with remaining cranberries, lightly pressing to adhere. Bake until a toothpick inserted into the center of a cookie comes out mostly clean, about 8 minutes.

MAKES 16 SERVINGS

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