



## Pumpkin Spice Cake Cookies



1/16th of recipe (1 cookie): 54 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 fat-free liquid egg substitute  
1/4 cup canned pure pumpkin  
1/4 cup raisins, chopped

#### Seasonings:

1/4 tsp. pumpkin pie spice

### Directions

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

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

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.

Sprinkle with remaining raisins, 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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