



## VEGAN SOFT PUMPKIN SNICKERDOODLES

By Dr. Cindy Tanzar  
(Maintenance/Special Occasions)

Soft, chewy, and full of cozy fall flavor, these pumpkin snickerdoodles are a lighter twist on the classic cookie. Made with almond flour, pumpkin pie spice, and just a touch of real pumpkin, they're sweetened with Swerve and rolled in a cinnamon "sugar" coating for that perfect spiced crunch. The result is a warm, melt-in-your-mouth cookie that's both comforting and guilt-conscious—a seasonal favorite you'll want to make again and again.

Makes about 12 cookies.



### INGREDIENTS

1-1/4 cups fine almond flour  
1/4 cup Swerve Brown  
1 Tbsp pumpkin pie spice  
1/2 tsp. baking powder



1/8 tsp. Pink Himalayan salt  
3 Tbsp canned pumpkin  
2 Tbsp avocado oil

#### CINNAMON/SUGAR MIXTURE

2 Tbsp Swerve granular + 1 tsp cinnamon mixed together as a “sugar” to roll the cookies in. Set aside.

### **DIRECTIONS**

Preheat oven to 350°F. Line a baking sheet with parchment paper.

Add almond flour, Swerve Brown, pumpkin pie spice, baking powder and salt to a medium mixing bowl and combine with a hand mixer.

Add pumpkin and oil and mix well.

Scoop 1 Tbsp of dough, form into a ball, and roll in the cinnamon/sugar mixture.

Place it on the cookie sheet. Using the bottom of a glass, flatten the cookie about 2-inches wide.

Bake for 11-13 minutes or until center is set.