

## INGREDIENTS

- 1 cup Instant Oats
- ¾ cup Whole Wheat Flour
- 2 tsp Cinnamon
- ¼ tsp Nutmeg
- ¼ tsp Ginger
- 1 ½ tsp Baking Powder
- ¼ tsp Salt
- 2 tbsp Coconut Oil or Butter
- ¼ cup Pumpkin Puree
- 1 tsp Vanilla Extract
- ½ cup Maple Syrup
- 2 tbsp Dark Chocolate Chips
- 1 tbsp Mini Dark Chocolate Chips

## DIRECTIONS

1. Preheat the oven to 325°F, and line a baking sheet with parchment paper. If you do not have parchment paper use a nonstick pan. Using spray will make the bottom of the cookies dark/hard.
2. Mix together oats, flour, cinnamon, nutmeg, ginger, baking powder, and salt in a bowl. Make sure to measure oats and flour very well. Too much or too little will alter the cookies consistency very easily.
3. In a separate bowl, whisk together the coconut oil, pumpkin purée, and vanilla. Slowly stir in the maple syrup.
4. Combined the flour mixture and liquid ingredients, stirring just until constant texture.
5. Slowly mix in all chocolate chips.
6. Divide and place cookie dough into 15 rounded scoops onto the prepared sheet and flatten to the desired thickness. Bake for 11-14 minutes for desired texture. Cool on the pan for 10 minutes before turning out onto a wire rack.
7. Store in air tight container, and place parchment paper between layers to help from sticking.



## Chocolate Pumpkin Pie Bites

*Dairy-Free | Vegetarian | Vegan*

**Yield:**  
15 Servings

**Prep Time:**  
15 Min

**Cook Time:**  
20 Min