

Low-Point Pumpkin Butterscotch Cookies

Ingredients:

- 1/2 cup Land O Lakes Light butter, softened
- 1 cup Splenda granulated sugar substitute
- 1 to 1 1/4 cup canned pumpkin (not pumpkin pie filling)
- 1 tsp Vanilla
- 1/2 Tbs. Pumpkin Spice
- 1 tsp Cinnamon
- 1 tsp All Spice
- 1 tsp Baking Soda
- 1 tsp Baking Powder
- 2 cups flour
- 1/2 cup butterscotch chips

Mix softened butter and Splenda. Add pumpkin, vanilla, pumpkin spice, all spice, and cinnamon. Mix. Stir in baking powder, baking soda, and flour. Mix well and add chips. Drop spoonfuls on cookie sheet and bake at 350 degrees for 9 or 10 minutes.

Total servings = 20 cookies

Serving size = 1

Points per serving = 1.6

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)