Pumpkin Spice Oatmeal Cookies: Soft Spiced Oat Biscuits

Chewy rolled oats and warm spices baked into soft golden discs



PREP	COOK	TOTAL	SERVES	CALORIES
12 min	15 min	27 min	24 cookies	165 kcal

Ingredients

- 120 g rolled oats
- 75 g light brown sugar
- 30 g dark brown sugar
- 60 g unsalted butter, softened
- 200 g pumpkin puree
- 1 large egg
- 1 tsp vanilla extract
- 70 g all--purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- Pinch sea salt
- 60 g chopped walnuts
- 60 g raisins

Instructions

1. Prepare the oven: Preheat your oven to 190°C (375°F). Line a baking tray with parchment paper. This prevents the cookies from sticking to the metal.
2. Cream the butter: Beat the softened butter, light brown sugar and dark brown sugar in a large bowl until the mixture is fluffy. Stir in the egg, vanilla extract and pumpkin puree. Mix until the wet ingredients are fully incorporated.
3. Whisk dry ingredients: Combine the flour, rolled oats, baking soda, baking powder, cinnamon, ginger, nutmeg, cloves and sea salt in a small bowl. Whisking these first ensures the leavening agents are evenly spread through the dough.
4. Combine the mixtures: Gradually stir the dry ingredients into the wet mixture. Mix only until the dough comes together. You must avoid over-mixing to keep the cookies tender.
5. Add the inclusions: Fold in the chopped walnuts and raisins. Distribute them evenly so every cookie contains a balanced mix of nuts and fruit.
6. Shape the cookies: Drop tablespoonfuls of dough onto the tray, spacing them 6 cm (2.5 in) apart. Gently press each ball into a flat disc. This helps the cookies bake evenly across the surface.
7. Bake the cookies: Bake for 15 minutes until the edges are golden brown and the centres have set. They will appear slightly under-baked when you remove them. This ensures they stay soft.
8. Cool the cookies: Let the cookies rest on the tray for 5 minutes to finish setting. Transfer them to a wire rack to cool completely. This prevents the bottoms from becoming soggy.

Notes

Pumpkin puree substitutionsUse canned pumpkin puree or homemade roasted pumpkin flesh. Do not use pumpkin pie filling, as the added sugar and spices will ruin the balance. Replacing the puree with another squash will change the colour and reduce the moisture, which may make the cookies drier than intended.

Storing and reheatingKeep cookies in an airtight container at room temperature for up to 5 days to maintain a soft texture. For longer storage, freeze them in a single layer on parchment for 1–2 months. Re-warm them at 180°C (350°F) for 5 minutes to restore the moisture.

What to serve with itServe these cookies warm with a cup of hot tea or coffee. For a heartier breakfast, pair them with a dollop of vanilla Greek yoghurt and a sprinkle of chopped walnuts. You can also garnish the tops with a light dusting of powdered sugar or maple syrup.