Pumpkin Spice Cookie

**Servings: 1 Prep Time: 5 mins Cook Time: 45 secs**

**1/2 tbsp Vital Wheat Gluten**

**1 1/2 tbsp Lupin Flour**

**1 tbsp Protein Powder**

**1/16 tsp Xanthan Gum**

**1/8 tsp Salt**

**1/8 tsp Baking Powder**

**1/4 tsp Pumpkin Spice**

**1 tbsp Melted Butter**

**2 tbsp Brown Swerve**

**1 tbsp Granular Sweetener**

**1/2 tsp Vanilla Extract**

**1/8 tsp Pumpkin Spice Extract\***

**14g Pumpkin Spice Chips by Lily’s**

**2 tsp Egg Beaters or Non-Dairy Milk**

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**Special Equipment:**

**Microwave**

Mix all the dry ingredients: vital wheat gluten, lupin flour, protein powder, xanthan gum, salt, baking powder, and pumpkin spice in a bowl.

In a separate bowl, put in the melted butter, brown swerve, granular sweetener, ​vanilla extract, and pumpkin spice extract (if using), mix well.

Fold the dry ingredients into the wet until a ball of dough forms. Add in 2/3 of the pumpkin spice chips and mix until they are incorporated into the dough.

Roll the cookie dough into a ball and shape into a disc. Place the disc on some parchment paper and top with the remaining pumpkin spice chips then heat in the microwave on high for 40-45 seconds.

**Side Note: Prepare this cookie when you are ready to eat it. If it sits too long, the sweetener will harden the cookie.**

**Nutritional Facts for 1 Pumpkin Spice Cookie:** 173.3 Calories, 15.9g Fat, 4.1g Net Carbs, 14.2g Protein.