

# ISLAND GROWN

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## HARVEST <sup>OF</sup> THE MONTH

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*- November -*

# WINTER SQUASH

## GLUTEN FREE WINTER SQUASH SPICE COOKIES

- 1/2 C. Softened butter**
- 3/4 C. Granulated sugar**
- 3/4 C. Brown sugar**
- 2 eggs**
- 1 1/2 C. Mashed winter squash**
- 2 1/2 C. Gluten free baking mix**
- 3/4 tsp. xanthan gum**
- 2 1/2 baking powder**
- 1 tsp. baking soda**
- 1/2 tsp. salt**
- 1 tsp. cinnamon**
- 1/2 tsp. nutmeg**
- 1/4 tsp. ground ginger**
- 1/4 tsp. allspice**
- 1 C. Raisins**

*Preheat oven to 375 degrees.*

*In an electric mixer Cream butter and sugars until fluffy. Beat in eggs, then squash. Sift together the dry ingredients and stir into squash mixture. Stir in raisins. Spoon onto greased cookie sheets (or use parchment paper), bake for 10-12 minutes*

*Makes 5-6 dozen cookies*

*Recipe by Robin Forte*



*For more information visit*

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