

*Recipe created by Ms.Goto, a student at Tokyo Kasei Gakuin University*



## Ingredients

(For 12 pieces)

Pumpkin Puree	40g
Unsalted Butter	30g
Sugar	25g
Salt	a little
Banana starch	40g
Pumpkin skin	Moderate amount

## Directions

1. Discard the seeds and guts of the pumpkin, peel the pumpkin (soak some pumpkin skin in water for later use) put the pumpkin in a heat resistant container, wrap with plastic wrap and put in the microwave for 6 minutes. Take out the pumpkin and make the pumpkin puree while it is still hot.
2. In a separate bowl, put the butter, sugar and salt until fluffy. Add the pumpkin puree and continue whisking.
3. Add the banana starch and mix with a spatula.
4. Wrap the dough in plastic wrap and let it chill in the refrigerator for 30 minutes.
5. Preheat the oven to 160° C degrees.
6. Divide the dough in 12 equal parts and roll into round balls (around 2cm in diameter).
7. Create lines on the surface of the pumpkin balls with a skewer. Cut the soaked pumpkin skin in a small triangle and stick on top of the dough. Place parchment paper on a baking pan, place the cookies and bake it for 20 minutes at 160° C degrees.