

Making it delicious

Pumpkin Chocolate Chip Cookies

THE
Open
Door

Ingredients

- 1 cup pumpkin puree
- ¾ cup brown sugar
- ½ cup oil (*vegetable, sunflower, canola, etc.*)
- 2 tsp. vanilla extract
- 1 tsp. cinnamon
- 1 tsp. pumpkin pie spice*
- ½ tsp. salt
- 1 tsp. baking powder
- ½ tsp. baking soda
- 1 ½ cups flour (all-purpose, whole wheat, or ¾ cup of each)
- ¾ cup chocolate chips

**Or another teaspoon of cinnamon, with a pinch of nutmeg and ginger if available.*



Recipe adapted from happykidskitchen.com "Healthier Pumpkin Chocolate Chip Cookies"

Instructions

- Preheat the oven to 350 degrees. Line 2 sheet pans or cookie sheets with parchment paper.
- Add the pumpkin puree and sugar to a large bowl and whisk really well to combine and help dissolve the sugar.
- Whisk in the oil and vanilla. Add the spices, salt, baking powder, and baking soda and whisk to combine.
- Remove the whisk from the bowl then sprinkle the flour over the top.
- Add the chocolate chips (if you want, save ¼ cup of the chips to place on top of the cookies before baking). Use a rubber spatula or large spoon to stir in the flour and chocolate chips.
- Scoop about 2 tablespoon-sized balls of dough onto the cookie sheets, gently pressing the tops of the scoops down a little to flatten them out. Scoop 8-12 scoops of dough per baking sheet - they won't spread too much.
- If you saved some chocolate chips for the tops, press 3 to 4 chocolate chips into the tops of each cookie.
- Bake until lightly golden brown around the edges, and no longer doughy, 12 to 14 minutes.
- Allow cookies to cool on the baking sheet for a few minutes then transfer to a cooling rack.