

PUMPKIN CHIP COOKIES

Yield: 3 dozen cookies

350°F

2 -1/2 cups all-purpose flour 1 tsp baking powder 1 tsp baking soda

1/2 tsp salt

1 tsp cinnamon 1/2 tsp nutmeg

1/2 cup unsalted butter, softened

1-1/2 cups granulated sugar 1 cup pumpkin pack

1 large egg

1 tsp pure vanilla extract

12 ozs semi-sweet chocolate chips

- 1. Preheat the oven to 350°F.
- 2. In a large bowl combine flour, baking powder, soda, salt, cinnamon, and nutmeg, blending well, set aside.
- 3. In mixing bowl, cream butter and sugar until light, add pumpkin, egg and vanilla.
- 4. Add dry ingredients, mix well. Add chocolate chips.
- 5. Scoop out with a #24 disher onto a parchment lined baking sheet. Smooth tops of cookies.
- 6. Bake at 350°F degrees for 15-20 minutes, or until lightly browned. Cool on wire racks.