

RECIPE



PUMPKIN CHOCOLATE CHIP COOKIES

MAKES ABOUT 24 COOKIES



INGREDIENTS

1/2 c. butter, softened

1/2 c. white sugar

1/2 c. packed brown sugar

1/3 c. pumpkin puree
(not pumpkin pie filling)

1 egg yolk

1 tsp. vanilla extract

1/2 tsp. baking soda

1 tsp. hot water

1/4 tsp. salt

1 1/2 c. all-purpose flour

1/2 tsp. cinnamon

1 tsp. pumpkin pie spice

1 c. semisweet chocolate chips

INSTRUCTIONS

- 1 Wash hands with soap and water.
- 2 Wash cutting boards and countertops with hot soapy water.
- 3 Pre heat oven to 350 °F. Line 2 cookie sheets with parchment paper or silpats.
- 4 In a large bowl, cream butter and sugars until light and fluffy. Beat in pumpkin, egg yolk, and vanilla.
- 5 In a small bowl, whisk together baking soda and HOT water. Pour into butter/pumpkin mixture and beat to combine. Add flour, salt, and spices mixing until just combined. Stir in chocolate chips.
- 6 Don't eat raw dough or batter.
- 7 Scoop 1" balls onto lined cookie sheet 2" apart from one another. Sprinkle with additional chocolate chips, if desired.
- 8 Bake cookies for 9-11 minutes or until edges begin to turn golden. Remove from oven and allow to cool on cookie sheet for 5 minutes before removing with a spatula and placing on a wire rack to cool completely.
- 9 Store cookies in an air-tight container for up to 4 days.

RECIPE COURTESY OF: TheSeasideBaker.com

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org.

Learn more about food safety at StoryOfYourDinner.org

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