



Pumpkin Chocolate Chip Cookies

Makes 24 cookies

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

Ingredients	Directions
<p>½ c. butter, softened</p> <p>½ c. white sugar</p> <p>½ c. packed brown sugar</p> <p>⅓ c. pumpkin puree (not pumpkin pie filling)</p> <p>1 egg yolk</p> <p>1 tsp. vanilla extract</p> <p>½ tsp. baking soda</p> <p>1 tsp. hot water</p> <p>¼ tsp. salt</p> <p>1 ½ c. all-purpose flour</p> <p>½ tsp. cinnamon</p> <p>1 tsp. pumpkin pie spice</p> <p>1 c. semisweet chocolate chips</p>	<ol style="list-style-type: none">1. Wash hands with soap and water.2. Preheat oven to 350°F. Line 2 cookie sheets with parchment paper or silpats.3. In a large bowl, cream butter and sugars until light and fluffy. Beat in pumpkin, egg yolk, and vanilla.4. 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.5. Don't eat raw dough or batter.6. Scoop 1" balls onto lined cookie sheet 2" apart from one another. Sprinkle with additional chocolate chips, if desired.7. Wash hands with soap and water.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 in an airtight container for up to 1 week.

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