THE story OF YOUR dinner

Partnership for Food Safety Education

PUMPKIN CHOCOLATE CHIP COOKIES

MAKES ABOUT 24 COOKIES

INGREDIENTS

½ c. butter, softened

½ c. white sugar

½ c. packed brown sugar

⅓ c. pumpkin puree (not pumpkin pie filling)

1 egg yolk

1 tsp. vanilla extract

½ tsp. baking soda

1 tsp. hot water

¼ tsp. salt

1 ½ c. all-purpose flour

½ 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

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook to the safe internal temperature.

Chill: Refrigerate or freeze promptly.

Learn more about food safety at StoryOfYourDinner.org

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