

PUMPKIN CHOCOLATE CHIP COOKIES



INGREDIENTS

2 $\frac{1}{4}$ cup all-purpose flour

1 tsp. baking soda

1 tsp. pumpkin pie spice

$\frac{1}{2}$ tsp. salt

1 cup butter

2 cups semi-sweet chocolate chips

$\frac{1}{4}$ cup brown sugar

$\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup pumpkin puree

2 tsp. vanilla extract

1 egg

DIRECTIONS

- Preheat the oven to 375 degrees. Line two large baking sheets with parchment paper. In a bowl, whisk the flour, baking soda, pumpkin pie spice and salt.
- In a large bowl, using a hand mixer, cream together the butter and sugars until light and fluffy. Beat in the pumpkin, egg and vanilla extract until combined. Mix in the flour mixture and mix until all ingredients are combined. Fold in the chocolate chips.
- Refrigerate the dough for 30 minutes to 1 hour.
- Scoop 1 inch balls onto the prepared baking sheets 2 inches apart. Bake until golden around the edges (about 12-14 minutes).