

PUMPKIN CHOCOLATE CHIP COOKIES



INGREDIENTS

2 ¹ / ₄ cups of All-Purpose Flour	3 tsp. of Baking Soda	1 tsp. of Pumpkin Pie Spice
¹ / ₂ tsp. of Salt	1 cup of Butter	¹ / ₄ cup of Brown Sugar
¹ / ₂ cup of sugar	1 egg	³ / ₄ cup of Pumpkin Puree
¹ / ₂ tsp. of Vanilla Extract	2 cups of Semi-Sweet Chocolate Chips	

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 separate bowl, using a hand mixer, cream together the butter and sugars until light and fluffy.
- Beat in the pumpkin, egg and vanilla extract until well combined.
- Gradually begin to mix in the flour mixture until all of the 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).

