

# PUMPKIN CHOCOLATE CHIP COOKIES



## INGREDIENTS

2 <sup>1</sup> / <sub>4</sub> cups of all-purpose flour	3 tsp. of baking soda	1 tsp. of pumpkin pie spice
<sup>1</sup> / <sub>2</sub> tsp. of salt	1 cup of butter	<sup>1</sup> / <sub>4</sub> cup of brown sugar
<sup>1</sup> / <sub>2</sub> cup of sugar	1 egg	<sup>3</sup> / <sub>4</sub> cup of pumpkin puree
<sup>1</sup> / <sub>2</sub> 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).