

Pumpkin Chocolate Chip Cookies

Submitted by Donna Daversa, as found at www.chelseasmessyapron.com



- 1 CUP canned pumpkin not an entire can
- 1 cup white sugar
- 1/4 cup brown sugar lightly packed
- 1/2 cup vegetable oil
- 1 large egg
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice*
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups white flour
- 1 cup semi-sweet miniature chocolate chips
- 1 and 1/3 cups milk chocolate chips separated
- Optional: red food dye

In a large bowl, add in ONE CUP of canned pumpkin (not pumpkin pie filling and not an entire can of pumpkin), white sugar, brown sugar, vegetable oil, the egg, and vanilla. Beat until completely smooth. If desired add in the food dye. This gives the darker more "pumpkin looking" cookie. This photo is of dyed cookies.

Without stirring in between these additions, add in the cinnamon, pumpkin pie spice, baking powder, baking soda, salt, flour, and both types of chocolate chips (1 cup of the milk chips). Now with everything layered on top, beat together all of the ingredients until *just* combined. Cover tightly and chill the dough for at least one hour up to 10 hours. Chilling is not necessary but it gives you the bigger pumpkin bakery-style cookies.

When ready to bake, preheat the oven to 350° and line a large tray with parchment paper or a silpat liner. Place 6 mounds of the dough on the cookie sheet. Scoop the dough to make a higher ball dough rather than a wide ball of dough. Use about 3 tablespoons to 1/4 cup dough to get the large bakery style cookies. Don't do more than 6 cookies or they will run together. Bake for 12-15 minutes (slightly under-bake for best results of getting a soft and chewy cookie) and remove. Use the remaining 1/3 cup of chocolate chips to place on the cookies right out of the oven if desired.

For a fudgy pumpkin pie type cookie, chill the cooked cookies in the fridge -- delish! These cookies have a more developed pumpkin flavor by the second day or after chilling.

