

PUMPKIN CHOCOLATE CHIP COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yield: 18 cookies

½ cup unsalted butter, melted and slightly cooled
¼ cup packed light or dark brown sugar
½ cup granulated sugar
1 teaspoon pure vanilla extract
6 tablespoons pumpkin puree
1 ½ cups all-purpose flour
¼ teaspoon salt
¼ teaspoon baking powder
¼ teaspoon baking soda
1 ½ teaspoons ground cinnamon
¾ teaspoon pumpkin pie spice
½ cup semi-sweet chocolate chips, plus a few extra for the tops

Directions:

- Whisk the melted butter, brown sugar and granulated sugar together in a medium bowl until no brown sugar lumps remain
- Whisk in the vanilla and pumpkin until smooth and set aside
- Whisk the flour, salt, baking powder, baking soda, cinnamon and pumpkin spice together in a large bowl.
- Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula
- The dough will be very soft
- Fold in ½ cup semi-sweet chocolate chips (they may not stick to the dough because of the melted butter, but do your best to combine them)
- Cover the dough and chill for 30 minutes or up to 3 days (chilling is mandatory)
- Remove dough from the refrigerator
- Preheat oven to 350 degrees F
- Line two large baking sheets with parchment paper or silicone baking mats
- Roll the dough into balls, about 1 1/2 tablespoons of dough each
- Using the back of a spoon, slightly flatten the tops of the dough balls (without doing so, the cookies may not spread)
- Bake for 10 – 12 minutes or until the edges appear set
- The cookies will look very soft in the center
- Remove from the oven
- If you find that your cookies didn't spread much at all, flatten them out with the back of a spoon when you take them out of the oven
- Press a few chocolate chips into the tops of the warm cookies, if desired
- Cool cookies on the baking sheets for at least 10 minutes before transferring to a wire rack to cool completely
- The longer the cookies cool, the even better they taste – the flavor gets stronger and the texture becomes chewier and the pumpkin flavor is stronger on day 2