

Pumpkin Chocolate Chip Cookies

Swick

Serves 30 | Active Time: 30 minutes | Total Time: 55 minutes

Chef's Notes

These cookies can withstand a reduction of the amount of sugar if you wish or have the amount of butter replaced with applesauce if you wish for a more nutritious cookie. They freeze well.

Step 1: Making the cookie dough

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| • 4 c. unsifted all-purpose flour | 1) Combine flour, oats, soda, cinnamon and salt. Set aside. |
| • 2 c. oatmeal | 2) Cream butter with sugars and beat until light and fluffy. Add egg and vanilla and mix well. |
| • 2 tsp. baking soda | 3) Alternate additions of dry ingredients and pumpkin, mixing after each addition. |
| • 2 tsp. ground cinnamon | 4) Stir in chips. |
| • 1 egg | 5) For each cookie, drop 1/4 c. dough onto lightly greased cookie sheet. |
| • 12 oz (2 c.) chocolate chips | 6) Bake at 350 F for 20-25 min. |
| • 1 tsp. salt | |
| • 2 c. firmly packed brown sugar | |
| • 1 c. granulated sugar | |
| • 1 can (16 oz.) solid pack pumpkin | |
| • 1 tsp. vanilla | |
| • 1.5 c. butter, softened | |