

Meals from Your Market



Pumpkin Chocolate Chip Cookies



Yield: 3 dozen cookies
Prep Time: 10 minutes
Cook Time: 10 minutes

Ingredients

- 3 cups all-purpose flour
- 3/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1 cup butter, at room temperature
- 3/4 cup brown sugar
- 1 cup granulated sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup pumpkin puree (not pumpkin pie filling)
- 2 cups chocolate chips

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Instructions

1. Preheat oven to 350 ° F. Line a large baking sheet parchment paper and set aside.
2. In a medium bowl, whisk together flour, salt, baking soda, baking powder, and spices. Set aside.
3. Using a mixer, cream the butter and sugars together until light and fluffy, about 3-4 minutes. Add the egg, vanilla, and pumpkin and mix until combined, about 3 minutes. Slowly add in the dry ingredients. Mix until just combined. Stir in the chocolate chips.
4. Drop by large, rounded tablespoons onto prepared baking sheet. Bake for 10 minutes or until cookies are just beginning to brown around the edges. Let the cookies cool on the baking sheet for two minutes. Transfer to a wire cooling rack and cool completely.

Recipe shared by Anja Mast, Grand Rapids Kitchen Coach

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