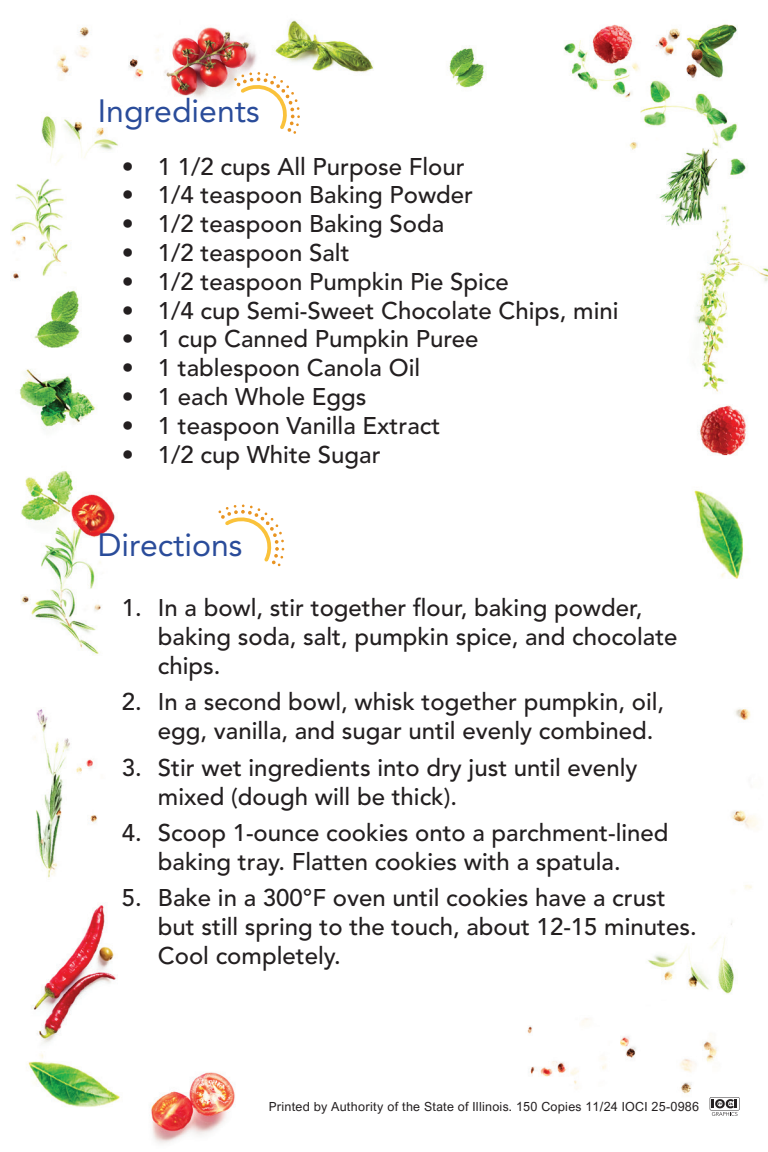


Pumpkin Chocolate Chip Cookies



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Ingredients

- 1 1/2 cups All Purpose Flour
- 1/4 teaspoon Baking Powder
- 1/2 teaspoon Baking Soda
- 1/2 teaspoon Salt
- 1/2 teaspoon Pumpkin Pie Spice
- 1/4 cup Semi-Sweet Chocolate Chips, mini
- 1 cup Canned Pumpkin Puree
- 1 tablespoon Canola Oil
- 1 each Whole Eggs
- 1 teaspoon Vanilla Extract
- 1/2 cup White Sugar

Directions

1. In a bowl, stir together flour, baking powder, baking soda, salt, pumpkin spice, and chocolate chips.
2. In a second bowl, whisk together pumpkin, oil, egg, vanilla, and sugar until evenly combined.
3. Stir wet ingredients into dry just until evenly mixed (dough will be thick).
4. Scoop 1-ounce cookies onto a parchment-lined baking tray. Flatten cookies with a spatula.
5. Bake in a 300°F oven until cookies have a crust but still spring to the touch, about 12-15 minutes. Cool completely.