

# Pumpkin Chocolate Chip Cookies

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

*Swick*

## 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

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