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 tow 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 hem 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
* In the kits you will find.
* Bag 1-Brown Sugar and White sugar
* Bag 2-Flour, Baking Powder, Baking Soda, salt, Cinnamon and Pumpkin Spice
* Bag 3- Chocolate Chips
* Please watch video and use ingredients in recipe for best results.