



*Cooking
in the
Kitchen
at* **Olum's**

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*Delicious Recipes
that are Easy & Nutritious*
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Pumpkin Spice Chocolate Chip Cookies

Serves 24

Ingredients:

2¼ cups whole wheat pastry flour
1 tsp. baking soda
1 tsp. pumpkin pie spice
½ tsp. salt
1 cup (2 sticks) unsalted butter, softened
¾ cup brown sugar
¾ cup granulated sugar
¾ cup pumpkin purée
1 large egg
1 tsp. pure vanilla extract
2 cups semi-sweet chocolate chips

Directions:

1. Preheat oven to 375° and line baking sheets with parchment paper.
2. In a small bowl, whisk together flour, baking soda, pumpkin spice, and salt. Set aside.
3. In a large bowl using a hand mixer, cream together butter and sugars until light and fluffy.
Beat in pumpkin, egg, and vanilla extract until combined, then add flour mixture. Beat on low until no raw flour appears, then fold in chocolate chips.
4. Refrigerate dough for 30 minutes.
5. Scoop 1" balls onto baking sheets, 2" apart, and bake until puffed up and golden around edges, about 15 minutes.