

Pumpkin CHOCOLATE COOKIES

INGREDIENTS

1 C. PUMPKIN PUREE
1 C. GRANULATED SUGAR
1/2 C. OIL (CANOLA OR VEGETABLE)
1 TSP. VANILLA
1 LARGE EGG
2 C. FLOUR
2 TSP. BAKING POWDER
1 TSP. CINNAMON
1/2 TSP. SALT
1 TSP. BAKING SODA
1 TSP. MILK
1 C. SEMI-SWEET CHOCOLATE CHIPS

INSTRUCTIONS

PREHEAT OVEN TO 375 DEGREES. LIGHTLY GREASE COOKIE SHEET. COMBINE PUMPKIN, SUGAR, OIL, VANILLA, AND EGG. MIX UNTIL WELL COMBINED.

IN A SEPARATE BOWL, STIR TOGETHER THE FLOUR, BAKING POWDER, CINNAMON, AND SALT. IN A SMALL BOWL, DISSOLVE BAKING SODA WITH THE MILK.

ADD BOTH THE DRY FLOUR MIXTURE AND THE WET BAKING SODA MIXTURE TO THE PUMPKIN MIXTURE. ADD IN CHOCOLATE CHIPS.

USE A MEDIUM COOKIE SCOOP, TO DROP MOUNDS ONTO THE COOKIE SHEET. BAKE 10-12 MINUTES. ALLOW THE COOKIES TO COOL SLIGHTLY BEFORE REMOVING TO A WIRE RACK.

