

# pumpkin chocolate chip cookies

## INGREDIENTS

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½ cup unsalted butter  
¼ cup granulated sugar  
¾ cup light brown sugar,  
lightly packed  
1 large egg yolk  
1 teaspoon vanilla extract  
1/3 cup canned pumpkin  
puree  
¼ teaspoon salt  
1 teaspoon ground cinnamon  
¼ teaspoon ground ginger  
¼ teaspoon ground allspice  
1/8 teaspoon ground cloves  
1/8 teaspoon ground nutmeg  
¾ teaspoon baking soda  
1 ½ cups all-purpose flour  
2/3 cup white chocolate chips

**MAKES 2 DOZEN COOKIES**

## DIRECTIONS

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1. Melt the butter over medium heat on the stove watching it carefully so that it doesn't burn. When melted, remove it from the heat and allow it to cool slightly.
2. In a large bowl, mix the granulated sugar and brown sugar together, then whisk in the butter.
3. Add the egg yolk and whisk until completely combined.
4. Add the vanilla and canned pumpkin. Whisk until combined.
5. Add the salt, cinnamon, ginger, allspice, cloves, and nutmeg, the whisk in the baking soda and 1/2 cup of flour. Stir in the remaining 1 cup of flour using a wooden spoon. The mixture will begin pulling away from the edges of the bowl when the flour is added. Fold in the chocolate chips.
6. Cover the mixture and place in the refrigerator for at least 1 hour.
7. Preheat the oven to 350°F. Line a baking sheet with a nonstick liner or parchment paper.
8. Remove the dough from the refrigerator. Roll two small balls of dough (about 1 1/2 Tablespoons total) and stack the balls one on top of the other like a snowman. Fill the baking sheet and then refrigerate for 10 to 15 minutes.
9. Immediately place the baking sheet in the oven when it is removed from the refrigerator and bake for 9 to 12 minutes or until the cookies are lightly browned on the bottom.
10. Remove the cookies from the oven and immediately press 5 or 6 additional chocolate chips into the top of the cookie (optional). Allow them to rest for 1 to 2 minutes on the baking sheet before transferring to a wire rack to cool.