

# Pumpkin, Oatmeal, and Chocolate Chip Cookies

Makes 4 dozen

These cookies are soft, tasty, and unusually rich. They make a unique dessert that chocolate lovers will adore. Sally's sister brought these to our house one day and I ate all of them! The only time I make them now is when I can take them to a potluck or Gage Hall gathering where I can give them away before I eat too many of them myself. I upped the chocolate flavor by using high-cocoa chocolate bits. Sally had the idea of alternating two pieces of parchment paper to avoid deforming the cookies with a spatula while they are hot.



## Ingredients:

- 1 cup unsalted butter
- 3/4 cup sugar
- 3/4 cup light brown sugar
- 1 egg
- 1 tsp. vanilla extract
- 2 cups flour
- 1 cup old-fashioned oats
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- 1 cup canned pumpkin
- 1 cup dark chocolate bits (53% cocoa Toll House or 60% cocoa Ghirardelli)

## Equipment

- Stand mixer
- Baking sheet
- Parchment paper

## Pumpkin, Oatmeal, and Chocolate Chip Cookies:

☑	Directions	Time (min)	
	Preheat oven to 350 degrees		
	Soften 1 cup butter to room temperature or warm in a microwave	1	15
	In a stand mixer, combine butter, 3/4 cup white sugar, and 3/4 cup brown sugar	2	
	Add 1 egg and 1 tsp. vanilla and mix until smooth	2	
	In another bowl, whisk together 2 cups flour, 1 cup oatmeal, 1 tsp. baking soda, and 1 tsp. cinnamon	2	
	With mixer on low speed, add dry ingredients and combine	1	
	Add 1 cup pumpkin and combine	1	
	Add 1 cup chocolate chips and mix just enough to distribute them evenly	2	
	Line a baking sheet with parchment paper	1	
	Make a second sheet of parchment paper that will fit the pan and set it aside.	1	
	Dip a small spoon in water and use it to scoop about 2 tsp. of dough and place on the parchment paper.	1	
	Repeat to make a dozen balls of dough	3	
	Bake until light brown then remove from the oven	13	
	Lift cookies and parchment paper from the pan and place it on a counter to cool.	1	
	Line the pan with the second sheet of paper. Repeat the previous process to bake the next dozen for 13 or 14 min.	15	
	Remove cooled cookies from first sheet of parchment paper and use it for the third batch. Bake remaining two or three batches	30	
	Total	1 hrs. 15 min.	