

Chewy Pumpkin Chocolate Chip Cookies



Level: Easy

Prep Time: 20 minutes

Makes: About 5 dozen

Cooking Time: 15 to 18 minutes per batch

Cookie:

- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 $\frac{1}{4}$ tsp. pumpkin pie spice
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. baking soda
- $\frac{1}{4}$ tsp. table salt
- 1 cup (2 sticks) unsalted butter, cut into cubes
- 1 cup white granulated sugar
- 1 $\frac{3}{4}$ cups canned pure pumpkin (i.e. Libby's)
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1 (12 oz.) bag semi-sweet chocolate chips



Vanilla Glaze:

- 1 cup confectioners powdered sugar, sifted
- 1 $\frac{1}{2}$ Tbsp. whole milk
- $\frac{1}{2}$ tsp. pure vanilla extract

Preheat oven to 375°. Line a cookie sheet with parchment paper. Set aside.

In a medium bowl, sift the flour, pumpkin pie spice, baking powder, baking soda, and salt. Set aside.

In a stand mixer with a paddle attachment, cream the butter and sugar together until creamy. Add the pumpkin, eggs, and vanilla and mix well. With the mixer on low speed, gradually add the flour mixture to the pumpkin mixture and mix until all the ingredients are combined. With a large spatula or wooden spoon, fold in the chocolate chips. Refrigerate the cookie dough for 15 minutes. With a cookie scoop, drop rounded mounds of dough onto the cookie sheet lined with parchment paper. Place them about 3 inches apart. Bake for 15 to 18 minutes, until the edges of the cookie are slightly browned. Cool on a wire rack. In a small bowl, mix together vanilla glaze ingredients and with a small spoon, drizzle over cookies. Air dry until glaze hardens. Store in an airtight container.

Notes:

- Don't bake cookies when it's raining or when there's high humidity.
- I use Guittard semi-sweet chocolate chips. It's a little more expensive than the generic brands, but I like the taste of Guittard chocolate better.
- Place the leftover dough back in the refrigerator between baking batches.