

PUMPKIN WHITE CHOCOLATE CHIP COOKIES

INGREDIENTS

1 cup pumpkin puree
1/2 cup granulated sugar
1/2 cup brown sugar
1/2 cup canola oil
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons cinnamon
1/8 teaspoon ground cloves
1 teaspoon pumpkin spice
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon milk
1 tablespoon vanilla
2 generous cups white chocolate chips

DIRECTIONS

Preheat oven to 350F degrees. Prepare cookie sheets with parchment paper or silpat.

In a small bowl combine the pumpkin puree, sugar, oil and egg. Dissolve the baking soda in the milk and stir into the wet ingredients. In a large bowl combine the flour, baking powder, cinnamon, salt and cloves. Add the wet ingredients to the dry ingredients and stir to combine. Add the vanilla and chocolate chips. Stir until the chips are well distributed but don't overmix.

Using a small disher, drop 2-3 tablespoon balls of batter onto the baking sheet, leaving at least 1 1/2 to 2 inch between each cookie. Gently flatten. Bake 10 minutes or until the cookies are completely set. Let cool for 5 minutes on the cookie sheet before removing to a wire rack to cool completely.