

Pumpkin Chocolate Chunk Cookies

Classic chocolate chip cookies get a fall update by mixing in pumpkin puree and pumpkin spice. Not only are these pumpkin cookies even more flavorful than regular chocolate chip cookies, they're also oh-so-soft and cakelike. Use chocolate chunks for big gooey bites of chocolate or opt for mini chocolate chips to ensure a bit of chocolate in each bite. Source: EatingWell.com

Serves 40



Ingredients:

- 2/3 cup whole-wheat flour
- 2/3 cup all-purpose flour
- 1 ½ teaspoons pumpkin pie spice
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup packed light brown sugar
- 2 large eggs
- ¾ cup canned unseasoned pumpkin puree
- 3 tablespoons melted butter
- 3 tablespoons canola oil
- 1 teaspoon vanilla extract
- 2/3 cup chocolate chunks or mini chocolate chips

Directions:

Preheat oven to 350 degrees F. Coat 2 baking sheets with cooking spray. Whisk whole-wheat flour, all-purpose flour, pumpkin pie spice, baking powder, baking soda and salt in a large bowl. Whisk brown sugar, eggs, pumpkin puree, butter, oil and vanilla in a medium bowl. Stir the wet ingredients and chocolate chunks (or chips) into the dry ingredients until well combined.

Drop the batter by level tablespoonful onto a prepared baking sheet, spacing the cookies about 1 1/2 inches apart. Bake until firm to the touch and lightly golden on top, 10 to 13 minutes. Transfer to a wire rack to cool.

Tip: To make ahead: Store airtight at room temperature for up to 3 days.