



Pumpkin Chocolate Chip Cookies



Pumpkin Chocolate Chip Cookies that are soft, thick, chewy (not cakey!), and loaded with Fall flavor! These are simple to make (no mixer required) and a must-try this season!

	Course	Cookies, Dessert
Cuisine	American	
Prep Time	25 minutes	
Cook Time	10 minutes	
Chilling Time	1 hour	
Total Time	35 minutes	
Servings	24 cookies	
Calories	241kcal	
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Equipment

- [Kitchen Scale](#)
- [Glass mixing bowls](#)

Ingredients

- 1 cup [unsalted butter](#) melted and cooled
- 1 cup (200 g) granulated sugar
- 1 cup (200 g) light or dark brown sugar firmly packed (I like to use a blend of light and dark brown sugar, but either will work)
- 1 large egg yolk room temperature
- 2 teaspoons [vanilla extract](#)
- ¾ cup (165 g) pumpkin puree blotted (*see notes in recipe for instructions on blotting) (weigh before blotting, I find this usually weighs 127g after blotting)
- 3 cups (375 g) [all purpose flour](#)
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- 1 ½ teaspoon [pumpkin pie spice](#) (click the link for instructions to make homemade pumpkin pie spice)
- 1 ½ cups (255 g) chocolate chips Use your preferred type, I like to use a blend of milk and semisweet chocolate chips

Instructions

1. In a large bowl, combine melted, cooled butter and sugars.

- 1 cup unsalted butter, 1 cup (200 g) granulated sugar,
1 cup (200 g) light or dark brown sugar
2. Add pumpkin, egg yolk, and vanilla extract and stir well.
1 large egg yolk, $\frac{2}{3}$ cup (165 g) pumpkin puree, 2 teaspoons vanilla extract
3. In a separate, medium-sized bowl, whisk together flour, baking powder, baking soda, salt, and pumpkin pie spice until well-combined.
3 cups (375 g) all purpose flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon baking soda, $\frac{3}{4}$ teaspoon salt, 1 $\frac{1}{2}$ teaspoon pumpkin pie spice
4. Gradually add dry ingredients to wet, stirring until completely combined.
5. Stir in chocolate chips.
1 $\frac{1}{2}$ cups (255 g) chocolate chips
6. Cover bowl with plastic wrap and chill dough in refrigerator for at least 60 minutes.
7. Once cookie dough has chilled, preheat oven to 350F (175C), leave cookie dough in the fridge until oven has fully preheated.
8. Scoop dough by 1 $\frac{1}{2}$ Tablespoon-sized scoops and, if desired, roll between your palms to form a smooth round ball. Drop onto parchment paper lined cookie sheet or an ungreased cookie sheet and bake on 350F (175C) for 12-14 minutes.
9. Allow cookies to cool on baking sheet before enjoying.

Notes

Blotting Pumpkin

Blotting the pumpkin is an important step that keeps these pumpkin cookies nice and chewy and not cake-y. To blot, simply measure out the pumpkin puree and place in a bowl. Press a folded up paper towel into the pumpkin repeatedly to extract as much moisture as you can. Repeat with more paper towels until they are no longer picking up substantial amounts of liquid. You can see this technique demonstrated in my video.

Nutrition

Serving: 1 cookie | Calories: 241kcal | Carbohydrates: 35g | Protein: 3g | Fat: 11g | Saturated Fat: 7g | Monounsaturated Fat: 2g | Trans Fat: 10g | Cholesterol: 28mg | Sodium: 111mg | Potassium: 6mg | Fiber: 1g | Sugar: 22g | Vitamin A: 20IU | Vitamin C: 1mg | Calcium: 6mg | Iron: 3mg