

# Pumpkin Chocolate Chip Cookies

**Yields:** about 16 cookies

## Ingredients

- ½ cup pumpkin puree (not pumpkin pie filling)
- ½ cup natural sugar (such as organic turbinado)
- ¼ cup + 1 Tbsp unsweetened applesauce
- ½ Tbsp vanilla extract
- 1 cup whole wheat flour
- 1 tsp baking powder
- ½ baking soda
- Dash of salt (optional)
- 1 tsp cinnamon
- ¼ tsp cloves
- ¼ tsp ginger
- ¼ tsp allspice
- Dash of nutmeg
- 1 cup dairy-free chocolate chips (I use Enjoy Life) - Use less. Too much.

*good!*  
*12-4-15*

## Instructions

1. Preheat oven to 350 degrees.
2. Combine the pumpkin, sugar, applesauce, and vanilla in a bowl.
3. In a separate bowl, combine the remaining ingredients, except the chocolate chip.
4. Slowly mix wet ingredients with dry ingredients. Mix to combine.
5. Fold in chocolate chips. (Tip: if you let the dough sit for 5-10 minutes the baking powder helps the batter rise to a smoother texture.)
6. Using a cookie scoop, drop cookies onto a cookie sheet lined with a silpat (silicone baking mat) or non-stick foil.
7. Bake for 10-12 minutes, depending on size. They will result in a cake-like cookie.