

# PUMPKIN CHOCOLATE CHIP COOKIES

First of all, cookies are great; you can't have a homemade cookie and still be in a bad mood. Second, pumpkin pie spices rock! This cookie is like a portable pumpkin pie and it has chocolate in it too! Thanks to Deeann for finding this recipe and making it great.

## INGREDIENTS:

1 cup Butter (2 sticks), softened  
1 cup Sugar  
1 cup Brown Sugar  
2 Eggs, large  
1 teaspoon Vanilla  
1 cup Pumpkin Pie Filling  
3 cups Flour  
2 teaspoons Baking Soda  
½ teaspoon Salt  
1 teaspoon Cinnamon  
½ teaspoon Ginger  
¼ teaspoon nutmeg  
¼ teaspoon cloves  
2 cups Milk Chocolate Chips (not semi-sweet)

## DIRECTIONS:

Heat the oven to 350 degrees and spray your cookie sheets with nonstick spray.

Using a mixer, beat the softened butter until smooth. Beat in the white and the brown sugars a little at a time until the mixture is light and fluffy. Beat in the eggs one at a time, then mix in the vanilla and pumpkin.

In a large bowl, whisk together the flour, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Slowly beat the flour mixture into the butter batter in thirds. Stir in the chips.

Scoop the cookie dough by heaping teaspoons onto the prepared cookie sheets and bake for 15 to 20 minutes or until the cookies are browned around the edges. Remove the cookie sheets from the oven and allow them to sit for 2 minutes, then remove from the sheets and place cookies on a wire rack and allow them to cool.