Pumpkin Chocolate Chip Cookies

Soft pumpkin cookies with warm spice and plenty of chocolate chips. Blotting the pumpkin removes excess water and keeps the dough from spreading too much.



MAKES

24 cookies

PREP

20 minutes

BAKE

11-14 minutes per batch

ALSO ALLOW

Chill dough 30 minutes; cool 15 minutes

PAN

2 large baking sheets

Ingredients

1/2 cup canned pumpkin puree, measured before blotting

1/2 cup (1 stick) unsalted butter, melted and cooled until just warm

3/4 cup packed light brown sugar

1/4 cup granulated sugar

1 large egg yolk

2 teaspoons vanilla extract

1 3/4 cups (210 g) all-purpose flour

1 teaspoon ground cinnamon

1 teaspoon pumpkin pie spice

1/2 teaspoon baking soda

1/2 teaspoon fine salt

1 cup semisweet chocolate chips

Pumpkin Chocolate Chip Cookies

Method

1. Spread the measured pumpkin on several layers of paper towel on a plate. Blot gently with another towel to remove watery moisture; scrape the thick puree into a bowl. Do not remeasure or replace the liquid you removed.

2. Whisk the melted, cooled butter with both sugars. Whisk in the blotted pumpkin, egg yolk and vanilla until smooth.

3. In a separate bowl, whisk flour, cinnamon, pumpkin pie spice, baking soda and salt. Fold into the wet mixture just until no dry flour remains, then fold in the chocolate chips. Chill for 30 minutes.

4. Heat the oven to 350 F. Line two baking sheets with parchment. Scoop level 1 1/2-tablespoon portions and place 2 inches apart; gently flatten the tops slightly.

5. Bake one sheet at a time for 11-14 minutes, until the edges are set and the tops look softly puffed rather than wet. The centers should still feel soft.

6. Cool on the baking sheet for 10 minutes, then transfer to a rack. Let the baking sheet cool before adding another batch of dough.

Jane's Note

These are meant to stay soft. Pull them out when the edges are set and let the hot baking sheet finish the centers.

Make ahead

Refrigerate covered dough for up to 24 hours. Let very firm dough soften enough to scoop, then bake as directed.

Storage

Store airtight at room temperature for up to 3 days, or freeze baked cookies for up to 2 months.