

Chocolate Chip Pumpkin Cookies

Printed from Pumpkin Recipes at <http://www.pumpkinrecipes.org.uk/>

These chocolatey cookies are a fantastic way to get more vegetables into your children and the use of the pumpkin purée means that you can use less butter or oil than you would in a typical cookie recipe.

Ingredients:

250g pumpkin purée
325g chocolate chips
250g plain flour
200g caster sugar
125ml vegetable oil
1 egg
3 tsp. baking powder
2 tsp. ground cinnamon
1 tbsp. vanilla extract
Pinch of salt

Directions:

1. Preheat the oven to 180C and grease two large baking trays.
2. In one bowl, mix together the pumpkin purée, vegetable oil, egg and caster sugar. Combine until sugar has dissolved and fully mixed in.
3. Sieve the flour, baking powder and salt into a large bowl. Stir in the cinnamon.
4. Combine the pumpkin mixture with the flour mixture and then fold in the vanilla extract along with the chocolate chips.
5. Drop the mixture by the spoonful onto the baking trays, leaving space between the dollops for them to spread out.
6. Bake for around ten minutes until firm to the touch.

Author: Laura Young