

Chocolate Chip Pumpkin Cookies

3 cups flour
1 1/2 tsp cinnamon
1 tsp baking soda
3/4 tsp ground cloves
3/4 tsp ground nutmeg
1/2 tsp salt
1 1/3 cup sugar
2/3 cup unsalted butter (1 stick plus 2 2/3 tbsp)
1/2 cup corn oil or other flavorless vegetable oil
1/4 cup molasses
1 1/2 tsp vanilla
1 cup canned pumpkin (not pie filling) (can also use roasted pumpkin,
and I used roasted butternut squash)
2 cups chocolate chips

1. Preheat oven to 350.
2. Stir together flour, cinnamon, baking soda, cloves, nutmeg & salt. Set aside.
3. In a large bowl, with an electric mixer at medium speed, beat together sugar and butter until fluffy.
4. Reduce speed to low and beat in oil, molasses, vanilla and pumpkin until evenly incorporated.
5. Beat in flour mixture until just blended. Fold in chocolate chips.
6. Drop dough onto greased baking sheets spacing about 2 inches apart.
7. Bake cookies for 12 to 15 minutes until lightly browned. Cool.

yum!