Pumpkin Chip Cookies

Yields 3 1/2 dozen

Ingredients

- 1 cup cooked or canned pumpkin
- 1 cup sugar
- 1/2 cup cooking oil
- 1 egg
- 2 cups flour
- 2 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp salt
- 1 tsp baking soda dissolved in 1 tsp milk
- 1 cup chocolate chips
- 1/2 cup chopped nuts - optional
- 1 tsp vanilla

Instructions

1. Combine pumpkin, sugar, oil, and egg.
2. Stir together flour, baking powder, cinnamon, and salt.
3. Add flour mixture to pumpkin mixture along with dissolved soda and mix well.
4. Stir in chocolate chips, nuts, and vanilla.
5. Drop by teaspoonful onto a lightly greased teflon-coated cookie sheet.
6. Bake at 375°F for 10-13 minutes.

Pumpkin Chip Cookies

1 c. cooked or canned pumpkin
1 c. sugar
½ c. cooking oil
1 egg
2 c. flour
2 t. baking powder
1 t. cinnamon
½ t. salt
1 t. soda dissolved in 1 t milk
1 c. choc. chips
½ c. chopped nuts - optional
1 t. vanilla

Combine pumpkin, sugar, oil and egg. Stir together flour baking powder, cinnamon and salt. Add to pumpkin mixture along with dissolved soda and mix well. Stir in choc. chips, nuts, vanilla.

Drop by teaspoonful on lightly greased teflon coated cookie sheet. Bake @ 375° 10-12 min.

YIELD 3½ dozen

recipecardarchive.com | RCA0009-20260629-0062