

## **Pumpkin Oat Cookies**

Makes: 4 dozen

Prep Time: 20 minutes

Cook Time: 14 minutes

### **Ingredients**

- 2 1/2 cups all-purpose flour
- 1 1/2 cups quick oats
- 1 tsp baking soda
- 3/4 tsp salt
- 1 3/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1 cup unsalted butter, softened
- 1 1/3 cups packed light-brown sugar
- 2/3 cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 1/4 cups canned pumpkin puree
- 1 3/4 cup semi-sweet chocolate chips

### **Instructions**

1. Preheat oven to 350 degrees. In a mixing bowl whisk together flour, oats, baking soda, salt, cinnamon, nutmeg and ginger for 30 seconds, set aside.
2. Whip together butter, brown sugar and granulated sugar until creamy in a mixer. Blend in egg then blend in vanilla extract and pumpkin puree. With mixer set on low speed, slowly add in dry ingredients and mix until combined. Mix in chocolate chips. Let batter rest 5 - 10 minutes (this just gives the oats some time to absorb the liquids so batter isn't so sticky and cookies don't spread so much).
3. Scoop dough out 2 tbsp. at a time, and drop onto Silpat or parchment paper lined baking sheets, spacing cookies 2-inches apart. Bake in preheated oven 12 - 14 minutes. Allow to cool on baking sheet several minutes then transfer to a wire rack to cool completely. Store in an airtight container.