



## Pumpkin Spice Chocolate Chip Cookies

Makes about 15 cookies

- 1 cup/128 g all-purpose flour
- 1/4 teaspoon baking soda
- 1 teaspoon pumpkin pie spice (see note below for a sub)
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 1/2 cup/113 g canned pumpkin puree
- 1/2 cup/113 g (1 stick) unsalted butter, cut up
- 3/4 cup/165 g light brown sugar, packed
- 1 egg yolk
- 1 teaspoon vanilla
- 1 cup/173 g chocolate chips, chocolate chunks, or chopped chocolate

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1. Heat oven to 350°F. Line 2 baking sheets with parchment paper.
  2. Whisk together flour, baking soda, pumpkin pie spice, cinnamon, and kosher salt and set aside.
  3. Put the pumpkin puree in a small saucepan and set over medium heat. Once it heats up and starts sizzling, cook, stirring, for 3 to 5 minutes until it's starting to stick to the pan and clumping up in a ball. This is to dry out the pumpkin. Add the butter, and whisk until melted. Turn off the heat and add the sugar, whisking to scrape the pumpkin residue from the pan, until smooth. Transfer to a medium bowl to let cool, whisking occasionally, for 5 to 10 minutes until lukewarm. Whisk in the egg yolk and vanilla.
  4. Stir in the dry ingredients using a rubber spatula or wooden spoon until well incorporated. Add half the chocolate and stir briefly to incorporate. If the mixture is still slightly warm, the chocolate will streak the dough slightly when you stir again, which is what you want. If it's too warm, it will melt completely, which you don't necessarily want (but it will still be delicious if this happens!). Let cool for another 5 minutes and stir in the remaining chocolate.

5. Pinch off ping-pong ball-sized pieces of dough (about 1 ¼ ounces/36 g each), roughly rounding them, and arrange on 2 parchment-lined baking sheets about 2 inches apart. Bake for about 18 minutes, until golden brown on the undersides. Transfer to a cooling rack. Enjoy! They are *really* good warm!

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**NOTE:** If you don't have pumpkin pie spice, use 1/2 teaspoon cinnamon and a combination of ginger, allspice, cloves and/or nutmeg to make up the other 1/2 teaspoon. You can't go wrong here except to use too much clove or nutmeg. Just use a little of each and you'll be fine.