

3rd Place Chocolate Chip Pumpkin Cookies Susan Schubert. New Lisbon

Ingredients: 1 c butter softened, 1 c white sugar, 1 c brown sugar-light, 2 lg eggs. 1 tsp vanilla. 1 c canned pumpkin. 3 c flour, 2 tsp baking soda, ½ Tsp salt, 1 tsp cinnamon, 1 ½ tsp ginger, ¼ tsp nutmeg, 1/4 tsp cloves. 2 c milk choc chips. Heat oven to 350. Spray sheets with nonstick spray, With mixer, heat butter until smooth, beat in the sugars until light and fluffy. Beat in eggs one at a time, and then add vanilla and pumpkin. In 1 lg bowl, whisk together the flour, baking soda, salt, and spices. Slowly add the flour mixture into the batter in thirds. Stir in choc chips. Scoop heaping tablespoon full of dough onto sheets. Bake 15-20 min or until brown around edges