

Pumpkin Chocolate Chip Cookies (Revised)

Pumpkin chocolate chip cookies

1 cup sugar
1 cup canned pumpkin (or pureed squash; my family used homegrown acorn squash)
3/8 cup canola oil
2 cups all-purpose flour (see notes below for substitutes)
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 to 3/4 cup semisweet (or dark) chocolate chips

1. Heat oven to 375°F.
2. Mix wet ingredients and sugar. Add dry ingredients except chocolate chips. Mix. Add chocolate chips. Stir.
3. Drop rounded teaspoonfuls onto ungreased cookie sheet (I prefer to line with parchment paper).
4. Bake until light brown, 8-10 minutes. Immediately remove and cool.
5. Store between layers of wax or parchment paper.

NOTES:

- If you use self-rising flour, omit the baking powder, baking soda, and salt.
- For gluten-free cookies: Mom uses 1 1/3 cups brown rice flour and 2/3 cup soy flour. I've used Red Mills One-For-One GF flour. Your preferred brand should work fine. It's a very forgiving recipe.

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