

Oatmeal Pumpkin Chocolate Chip Cookies

adapted from Simply Recipes

1 cup butter, room temperature
1 cup packed brown sugar
¾ cup granulated sugar
1 cup pumpkin puree
1 large egg
1 teaspoon vanilla extract
1 cups whole wheat flour
1 cups all-purpose flour
1 1/3 cups quick or old-fashioned oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup chopped pecans
1 cup semi-sweet chips

Preheat the oven to 350° F.

Beat the butter and sugars together until light and fluffy, about 3 minutes.

Add the egg, vanilla, and pumpkin puree and beat for another 3 minutes.

In a separate bowl combine the flours, oats, baking soda, salt, and cinnamon and whisk together. Slowly add it to the butter mixture until just combined, being sure to scrape down the sides and bottom once or twice to ensure even mixing.

Fold in the pecans and chocolate chips. Drop spoonfuls of dough on cookie sheets lined with parchment paper. Bake for 13-15 minutes. Allow to cool on the tray for a minute or two to set, then move to a wire rack to finish cooling.

(Servings: 48 cookies, Prep time: 30 min., Bake time: 1 hr, Difficulty: Easy)