

# Chocolate Chip Pumpkin Cookies

Do you have cans of pumpkin but detest the thought of another pumpkin pie for your Thanksgiving gathering? Try these delectable cookies. The chocolate and pumpkin combine to give a surprisingly wonderful taste—and, they're "healthy."

Prep: 15 min. • Bake: 12-15 min. • Serves: 16 (4 dozen)

**4 c. flour**  
**2 c. uncooked old-fashioned oats**  
**2 tsp. baking soda**  
**2 tsp. cinnamon**  
**1 tsp. salt**  
**1 ½ c. butter**  
**1 c. brown sugar, packed**  
**1 egg**  
**1 tsp. vanilla extract**  
**1 can (16 oz.) pumpkin**  
**1 c. semisweet chocolate chips**

Preheat oven to 350°. In a medium mixing bowl, combine flour, oats, baking soda, cinnamon, and salt. In a large mixing bowl, cream butter, slowly adding sugar. Add egg and vanilla extract. Alternately add dry ingredients and pumpkin, mixing well. Stir in chocolate chips. Using a cookie scooper, place 2 in. apart on baking sheets. Bake for 12-15 min. or until spongy and cooked in middle. Let sit on baking sheet for 1 min. before removing to cool completely.

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