

Pumpkin Oatmeal Chocolate Chip Cookies – Ashley Nolan (2018)

Ingredients:

1/2 cup (1 stick or 115g) unsalted butter, melted & slightly cooled

1/4 cup (50g) packed light or dark brown sugar

1/2 cup (100g) granulated sugar

1 teaspoon pure vanilla extract

6 Tablespoons (86g) pumpkin puree (not pumpkin pie filling)

1 and 1/2 cups (190g) all-purpose King Arthur Flour (spoon & level)

1/4 teaspoon salt

1/4 teaspoon baking powder

1/4 teaspoon baking soda

1 and 1/2 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1/4 teaspoon ground allspice

1/2 cup (90g) semi-sweet chocolate chips

Directions:

In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the vanilla and pumpkin until smooth. Set aside.

In a large bowl, toss together the flour, salt, baking powder, baking soda, cinnamon, nutmeg, allspice, and cloves. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft. Fold in 1/2 cup semi-sweet chocolate chips. They may not stick to the dough because of the melted butter, but do your best to have them evenly dispersed in the dough. Cover the dough and chill for 30 minutes, or up to 3 days. Chilling is mandatory.

Take the dough out of the refrigerator. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats.

Roll the dough into balls, about 1.5 Tablespoons of dough each. Slightly flatten the dough balls because the cookies will only slightly spread in the oven. Bake the cookies for 10 minutes. The cookies will look very soft and underbaked. Remove from the oven and press a few more chocolate chips onto the tops, if desired. If you find that your cookies didn't spread much at all, flatten them out when you take them out of the oven.

Allow the cookies to cool for at least 10 minutes on the cookie sheets before transferring to a wire rack. The longer the cookies cool, the chewier they will be. I let them sit out for at least 1 hour before enjoying. I find that their chewiness and pumpkin flavor is more prominent on day 2.

Make ahead tip: Cookies stay fresh covered at room temperature for up to 1 week. You can make the cookie dough and chill it in the refrigerator for up to 3 days.² Allow to come to room temperature and continue with step 3. Baked cookies freeze well up to three months. Unbaked cookie dough balls freeze well up to three months. Bake frozen cookie dough balls for an extra minute, no need to thaw.

Recipe Notes:

If desired, you can use 3/4 teaspoon of pumpkin pie spice instead of nutmeg, cloves, and allspice. If doing so, don't leave out the cinnamon. You want all that delicious spice flavor in your cookie dough!