

Easy Pumpkin Chocolate Chip Cookies

Savannah · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

45 mins

Description

You will be glad you tried this unique combination of nuts chocolate spices and pumpkin

Ingredients

— - ½ cup shortening - 1 ½ cups white sugar - 1 egg - 1 cup canned pumpkin - 1 teaspoon vanilla extract - 2 ½ cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - 1 teaspoon salt - 1 teaspoon ground nutmeg - 1 teaspoon ground cinnamon - ½ cup chopped walnuts (Optional) - 1 cup semisweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets. Cream shortening and sugar together in a large bowl until light and fluffy. Beat in egg
2. then stir in the pumpkin and vanilla. Combine flour
3. baking powder
4. baking soda
5. salt
6. nutmeg
7. and cinnamon; gradually mix into the creamed mixture. Stir in walnuts and chocolate chips. Drop dough by teaspoonfuls onto the prepared cookie sheets. Bake in the preheated oven until light brown on top
8. about 15 minutes. Cool on wire racks.