INGREDIENTS:

- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 1 cup canned pumpkin puree
- 1 tsp vanilla extract
- 3 1/4 cups flour
- 1 tsp baking soda
- 1 tsp ground cinnamon (optional)
- 1/2 tsp ground nutmeg (optional)
- 1/2 tsp baking powder
- 1/2 tsp salt
- 2 cups semi-sweet chocolate chunks

Pumpkin Chocolate Cookies

HOW TO MAKE:

1. Cut your butter into cubes and add to a small pot over medium heat.
2. Continuously stir the butter as it begins to brown and remove from heat once you see amber-colored flecks at the bottom of your pot.
3. Pour your browned butter into a shallow, heatproof bowl and allow it to cool slightly before placing it in the freezer to finish cooling.
4. Prepare a baking sheet with parchment paper and preheat your oven to 375 degrees.
5. Once your butter has cooled, add it to a large bowl and cream it with your sugars until light and fluffy.
6. Add in your eggs one at a time, then mix in the pumpkin puree and vanilla extract until well combined.
7. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, and spices, if using.
8. Gradually add your dry ingredients to the wet mixture, mixing until combined. Be careful not to overmix.
9. Stir in your chocolate chunks, saving a few to top off each cookie.
10. Scoop a tablespoon of dough onto your baking sheet, spacing them about 2 inches apart. Add a chocolate chunk to the center of each ball of dough.
11. Bake for 12-15 minutes or until the edges are golden brown and the centers are set.
12. Allow cookies to cool on the baking sheets for a few minutes before transferring to wire racks to cool completely, and enjoy!

Add a pumpkin-filled twist to your favorite cookie with this delicious Fall recipe.

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