

Pumpkin Haystack Cookies

Yield: about 6 dozen cookies

350°F

2 sheet pans, lined with parchment paper

All the spices of a great pumpkin pie enhance this haystack cookie. But don't leave out the chocolate chips, for the surprise "needle" in the haystack!

Instructions:

2-1/2 cups	all-purpose flour
1 tsp	baking powder
1 tsp	baking soda
1/2 tsp	salt
2 tsp	cinnamon
1 tsp	nutmeg
1/2 cup	unsalted butter
1-1/2 cups	granulated sugar
1 large	egg
1 cup	pumpkin (canned or fresh)
1tsp	pure vanilla extract
1 cup	semi-sweet chocolate chips

1. In a large bowl, blend the flour, baking powder, baking soda, salt, cinnamon, and nutmeg, then set it aside.

2. In a mixing bowl with paddle attachment, cream the butter and sugar. Then, add the egg slowly while the mixer is running.

3. Add in the pumpkin and vanilla. Add the flour mixture, mixing very well.
4. With a wooden spoon, blend in the chocolate chips.
5. Drop teaspoonfuls of the batter, about 2" apart, onto each parchment lined cookie sheet.
6. Bake them until light brown, about for 12-15 minutes. Let them cool on the sheet trays.