

FROSTED CHOCOLATE CHIP PUMPKIN COOKIES



PREP TIME: 20 MIN COOK TIME: 24 MIN TOTAL TIME: 44 MIN

INGREDIENTS

For chocolate chip pumpkin cookies:

- 2 cups Full Circle Market Organic Unbleached All-Purpose Flour
- 2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1 1/2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1 cup unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1 large egg
- 1 1/2 teaspoons Full Circle Market Organic Vanilla Extract
- 1 cup Full Circle Market Organic 100% Pure Pumpkin
- 1 cup Full Circle Market Organic Semi-Sweet Chocolate Chips

For cream cheese frosting:

- 1/2 cup Full Circle Market Organic Cream Cheese, at room temperature
- 3 tablespoons unsalted butter, at room temperature
- 1 1/2 cups powdered sugar
- 1 teaspoon Full Circle Market Organic Vanilla Extract
- 1/2 teaspoon pumpkin pie spice

METHOD

For chocolate chip pumpkin cookies:

1. Preheat oven to 375°F. Line 2 baking sheets with parchment paper.
2. Whisk together flour, baking powder, baking soda, pumpkin pie spice, and salt in a medium bowl.
3. Using a mixer, beat the butter for 2 minutes, or until light and creamy. Add the granulated and light brown sugars and beat for 2-3 minutes, or until light and fluffy. Add the egg, and mix until evenly combined. Scrape down the sides of the bowl. Add the vanilla and pumpkin, and mix until combined.
4. On low speed, slowly add the flour mixture into the butter mixture until just combined. Mix in the chocolate chips to evenly distribute.
5. Scoop cookies, about 1 1/2 tablespoons each, and place 2-inches apart on the prepared baking sheets. Bake one sheet at a time for 10-12 minutes, or until cookies are lightly golden around the edges. Transfer to a wire rack to cool completely.

For cream cheese frosting:

1. Using a mixer, beat the cream cheese and butter for 2 minutes until smooth and creamy. Add the powdered sugar, vanilla and pumpkin pie spice and beat until combined. Spread the cream cheese frosting over the cooled cookies.



30
COOKIES