**“Let’s Get Baking – Pudgy Approved!”**

**A cartoon of a panda

AI-generated content may be incorrect.**

**Pudgy’s Salted Caramel Pumpkin Chocolate Chip Cookies**

**Preheat oven to 300°F Makes about 16 magical cookies!**

**Ingredients:**

* 2 ½ cups all-purpose flour (sifted)
* 2 tsp pumpkin pie spice
* ¼ tsp salt
* ½ tsp baking soda
* 1 cup dark brown sugarA cartoon of a panda

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* ½ cup white sugar
* ¾ cup salted butter
* 1 large egg
* 1 ¼ cups canned pumpkin
* 1 tsp vanilla extract
* 1 ½ cups chocolate chips
* Salted caramel sauce (for decorating)
* Tiny pinch of panda magic (aka sea salt)
* Rolo candies (1 per cookie)

**Directions: “Stir it with a giggle and a wiggle!” – Pudgy** 🐼

1. **Mix Wet Ingredients:**  
   In a large bowl, blend the white and brown sugar with butter using an electric mixer until smooth.  
   Add the egg, pumpkin, and vanilla. Mix on medium speed until fully combined. Set aside.
2. **Mix Dry Ingredients:**  
   In a separate bowl, sift the flour. Stir in pumpkin pie spice, salt, and baking soda.
3. **Combine:**  
   Slowly blend the dry mixture into the wet ingredients.  
   Add chocolate chips and mix on low speed until just combined. *Do not overmix!*
4. **Prepare Cookies:**  
   Butter your baking pan. Scoop 1½ tablespoons of dough and shape into a ball.  
   Press a **Rolo** candy into the center and seal it well with dough.  
   Place cookies about 1½ inches apart on the pan.
5. **Bake:**  
   Bake at 300°F for **22 minutes**, or until edges are lightly golden.
6. **Decorate:**  
   Transfer to a cooling rack or platter.  
   Drizzle with **salted caramel sauce** and add a tiny **sprinkle of sea salt**.  
   Create **pumpkin faces** for spooky fun!