



AI-Powered Baking From Scratch

Pumpkin Chocolate Chip Cookies



Ingredients:

- 1 cup vegetable oil or melted butter
- 1/2 cup (150g) granulated sugar
- 3/4 cup brown sugar, packed
 - 1 cup pumpkin purée
 - 1 large egg
 - 2 tsp vanilla extract
- 2 1/2 cups all-purpose flour
 - 1 tsp baking soda
- 1 tsp baking powder
 - 1/2 tsp salt
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 2 cups (175g) semi-sweet chocolate chips
- OPTIONAL ADDITION: 1/2 cup chopped pecans or walnuts

Instructions:

1. **Preheat** the oven to 350°F - in High Elevations (over 4000 ft), increase oven to 365°F with the oven light on.
2. In a large bowl, cream butter and sugars until light and fluffy
3. Mix in pumpkin purée, egg, and vanilla until smooth.
4. In a separate bowl, whisk together flour, baking soda, baking powder, cinnamon, nutmeg, and salt.
5. Gradually add dry ingredients to the wet mixture. Stir until just combined.
6. Fold in **chocolate chips** (and nuts, if using).
7. Drop dough by rounded tablespoons (or use a cookie scoop) onto prepared sheets.
8. Bake for 11-13 minutes, or until edges are set and centers are soft (but not wet).
9. Cool in the pan for 5 minutes, then transfer to a wire rack.

Macros (average batch of 26 muffins) per muffin:

Carbs: 18.3 g

Fat 9.1 g

Protein: 1.9 g

Calories: 153 per muffin