




Gluten Free Pumpkin Chocolate Chip Cookies

Tasty and Chewy!



INGREDIENTS

- 2 and 1/2 cups Bob's Red Mill gluten free all purpose flour
 - 1 tsp baking soda
 - 1 and 1/2 tsp pumpkin pie spice
 - 1 tsp cinnamon
 - 1/2 tsp salt
 - 1 CUP BUTTER SOFTENED
 - 1 AND 1/4 CUP BROWN SUGAR
 - 1/2 GRANULATED SUGAR
 - 2 TSP VANILLA
 - 3/4 CUP PUMPKIN PUREE
 - 1 1/2 OZ BAG CHOCOLATE CHIPS
- 

DIRECTIONS

1. PREHEAT OVEN TO 375 DEGREES FAHRENHEIT
 2. LINE BAKING SHEETS WITH PARCHMENT PAPER
 3. WHISK TOGETHER FLOUR, BAKING SODA, SALT, PUMPKIN PIE SPICE, AND CINNAMON.
 4. SET ASIDE
 5. USING YOUR STAND MIXER OR A LARGE BOWL AND BEATERS, BEAT THE BUTTER UNTIL SMOOTH, ABOUT 1 MINUTE.
 6. ADD IN THE SUGARS AND VANILLA AND BEAT ANOTHER MINUTE UNTIL FLUFFY.
 7. ADD PUMPKIN PUREE AND BEAT UNTIL JUST COMBINED.
 8. GENTLY FOLD IN FLOUR MIXTURE WITH SPATULA.
 9. STIR UNTIL JUST MIXED.
 10. FOLD IN CHOCOLATE CHIPS.
 11. USE A COOKIE SCOOP TO SCOOP OUT DOUGH ONTO PRE-LINED BAKING SHEETS.
 12. BAKE FOR 15 MINUTES.
 13. ENJOY WITH A TALL GLASS OF MILK!
- 