

# Pumpkin Chocolate Chip Cookies

Ingredients	32 Cookies (16 servings)		144 Cookies (72 servings)		Directions
	Weight	Measure	Weight	Measure	
					1. Preheat the oven to 375° F (350° F for convection oven). Oil baking sheets lightly.
Flour, whole wheat	6 oz	1 1/2 cups (scant)	1 lb 8 oz	5 3/4 cups	2. Combine the flours, baking soda, baking powder, salt, and cinnamon in a bowl and stir with a whisk to combine these dry ingredients.
Flour, all-purpose, enriched	5 1/2 oz	1 1/4 cups	1 lb 6 oz	5 cups	
Baking soda		3/4 tsp		2 1/2 tsp	
Baking powder		1/2 tsp		2 tsp	
Table salt		1/2 tsp		2 tsp	
Cinnamon, ground		1/2 tsp		2 tsp	
Butter, room temperature	5 1/3 oz	2/3 cup	21 1/3 oz	2 2/3 cups	3. Blend the butter and brown sugar on medium speed for 3 minutes (or by hand) or until very light and smooth, scraping down the bowl once to blend evenly.
Brown sugar, light	6 1/2 oz	1 cup (packed)	1 lb 10 oz	4 cups (packed)	
Pumpkin, puree, canned, unsalted	8 1/2 oz	1 cup	2 lb 2 oz	4 cups	4. Add the pumpkin, eggs, and vanilla extract and blend until well-combined, about 3 minutes on medium speed. Scrape down the bowl once or twice to blend evenly.
Eggs, large, room temperature	4 1/2 oz	2 each	1 lb 2 oz	8 each	
Vanilla extract	1 tsp	1 tsp	4 tsp	4 tsp	
Chocolate chips, miniature, dark	4 oz	2/3 cup	1 lb	2 2/3 cups	5. Add the dry ingredients and mix on low speed until just blended, about 2 minutes. Add the chocolate chips and continue to mix until evenly distributed in the batter, about 30 seconds. <i>(recipe continues on next page)</i>



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(continued)

					6. Drop the batter by spoonfuls into mounds on the baking sheets (about 2 tbsp per mound; use a No. 30 scoop) about 2 inches apart.
					7. Bake the cookies until baked through and the bottoms are golden brown, about 15 minutes. Let the cookies cool completely on racks. <b>(See Recipe Notes for storage.)</b>

## Recipe Notes:

Transfer to airtight storage containers if you wish to hold the cookies. They will last for up to 4 days at room temperature.

## Serving Notes:

For Enhanced Meal Pattern only: 2 cookies provides 1 serving grains/breads.  
Serve 2 cookies per portion.

	2 1/2 dozen	12 dozen
Total Weight:	2 lb (unbaked)	8 lb (unbaked)
Total Volume	5 cups (unbaked)	20 cups (unbaked)
Serving Size (weight):	1 1/4 oz	1 1/4 oz
Serving Size (volume):	2 cookies	2 cookies



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Nutrients Per Serving					
Calories	80	Saturated Fat	2 g	Iron	>1 mg
Protein	1 g	Cholesterol	17 mg	Calcium	11 mg
Carbohydrate	10 g	Vitamin A-RE	120 mcg	Sodium	84 mg
Total Fat	4 g	Vitamin C	>1 mg	Dietary Fiber	1 g

