



FINCH + FENNEL

Chocolate Chip Pumpkin Cake Cookies

PREP TIME: 15 minutes
COOK TIME: 15 minutes
YIELDS: 8 cookies

INGREDIENTS:

½ c Unsalted Butter
½ c Granulated Sugar
1 tsp Vanilla Extract
¼ c F+F Pumpkin Honey Butter
1 Tbsp Fresh Ginger, grated
1 Large Egg, lightly beaten
1¼ c All-Purpose Flour
2 Tbsp F+F Pumpkin Pie Spice Seasoning Blend
1½ tsp Baking Powder
1 tsp grated F+F Whole Nutmeg Spice
2 tsp Salt
1½ c Pumpkin, canned
1 c Chocolate Chunks, chopped – 60% cocoa suggested but milk chocolate is OK



DIRECTIONS:

1. In a stand mixer, cream the butter & sugar together on medium speed until it is fluffy & pale white. Mix in the vanilla.
2. Add in the F+F Pumpkin Honey Butter, ginger & egg, scraping bowl in-between & after if needed.
3. In a separate bowl, mix all dry ingredients together (flour, F+F Pumpkin Pie Spice Seasoning Blend, baking powder, nutmeg and salt), whisking together so everything is evenly distributed.
4. Slowly add the dry ingredients into the bowl containing the butter & sugar mixture, mixing well.
5. Add in the canned pumpkin & mix until incorporated. Scrape down the sides to make sure everything is incorporated.
6. Fold in the chopped chocolate until combined.
7. Allow the dough to rest in fridge for an hour or overnight for tighter formed cookies. The dough will be wet & will spread a bit, if not chilled before using.
8. Preheat the oven to 350°F. Scoop the cooled dough into 2-Tbsp-sized balls & place on a lined sheet tray. Bake at 350°F for 12-15 minutes. They should puff up a bit but will not brown much.
9. Let rest for 5 minutes before serving.

Enjoy!

