Pumpkin Chocolate Chip Cookies

to bake with kids

About 30-35 cookies
Hands-on: 20-25 min | Chill: 30 min
Small 1-tablespoon scoop or rounded spoons

190°C / 375°F conventional oven
Bake: ~12 min/tray; 36-40 min for 3 loads
Cool: 15-20 min | **Plan ~2 hours**

Allergy check: Contains wheat, milk and egg. Check all packets, including chocolate chips, for other allergens and cross-contact warnings.

Ingredients

US cups; tsp = teaspoon

- ○ 2 cups (240 g) plain/all-purpose flour
- ○ 2 tsp pumpkin pie spice
- ○ 1 tsp baking soda (bicarbonate of soda)
- ○ ½ teaspoon kosher salt (or ¼ teaspoon regular fine salt)
- ○ 1 cup (227 g) unsalted butter, softened
- ○ ¾ cup (160 g) packed brown sugar
- ○ ½ cup (100 g) granulated sugar
- ○ 1 large egg
- ○ ¾ cup plain canned pumpkin purée (not pumpkin pie filling)
- ○ 2 tsp vanilla extract
- ○ 1½ cups semisweet chocolate chips

Equipment

2 bowls, hand mixer, whisk, spatula and US measuring cups/spoons.

Small 1-tablespoon scoop or 2 spoons; 2 large trays (46 × 33 cm / 18 × 13 in), parchment, cooling rack and oven mitts.

Bake together

1. **Get everything measured.** Together: Wash hands, measure and line cool trays. Adult: Open the can; crack egg separately, check shell and wash hands. No raw dough tasting; wait until fully baked.
2. **Mix the dry ingredients.** Together: Slowly whisk flour, spice, baking soda and salt.
3. **Bring the wet ingredients together.** Adult: Beat butter and sugars until pale and fluffy. Child adds pumpkin with mixer off. Beat in egg and vanilla. Unplug before scraping.
4. **Combine, then chill.** Adult: Mix dry into wet on low until combined. Together: Reserve a few chips; fold in rest. Chill covered 30 min, until cold. Adult: Preheat near end.
5. **Scoop and count the cookies.** Together: Scoop rounded 1-tablespoon balls (about 1 inch / 2.5 cm) onto cool, lined trays, 2 inches / 5 cm apart. Count 12 per tray; add reserved chips. Chill spare dough.
6. **Bake one tray at a time.** Adult: Use middle rack. Check at 12 min for puffed tops, set centres and lightly golden edges; bake longer if wet. Chill waiting dough. Reuse completely cool trays. Turn oven off.
7. **Cool, then share.** Adult: Rest on trays 5 minutes; use a spatula to move cookies to a rack. Cool 15-20 minutes total, longer if cookies or chocolate are hot. Together: Serve; wash tools and surfaces with warm, soapy water.

Recipe adapted from Lena Abraham's Pumpkin Chocolate Chip Cookies for Delish.
Yield based on Delish's reported 35. Full activity: kidsbeetv.com