

Pumpkin White Chocolate Chip Cookies

Ingredients

- 1 stick butter
- 1 1/2 cup sugar
- 1 cup canned pumpkin
- 1 egg
- 1 tsp vanilla extract
- 2 1/2 cup flour
- 1 tsp baking soda
- 3/4 tsp baking powder
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1/4 tsp salt
- 3/4 cup white chocolate chips

Directions

1. Preheat oven to 300°.
2. Cream butter with sugar, and beat until fluffy. Blend in pumpkin, egg and vanilla. Mixture will look slightly curdled.
3. In a separate bowl, sift together flour, baking soda, baking powder, cinnamon, nutmeg and salt. Stir into butter mixture and blend well. Fold in white chocolate chips.
4. Using medium ice cream scoop, scoop cookies onto ungreased baking sheets. Do not crowd cookies; they will spread.
5. Bake 22-24 minutes. Let sit on cookie sheet a minute, then remove to racks to cool.

Yields 24