

White Chocolate Pumpkin Cookies

Makes 24 servings

Ingredients:

- Cooking spray
- 1/2 cup butter, room temperature
- 1/2 cup brown sugar
- 1/4 cup sugar
- 1/2 cup pumpkin puree
- 1 egg
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon pumpkin pie spice
- 1 cup white chocolate chips



Directions

1. Preheat oven to 350°F. Spray a baking sheet with cooking spray.
2. Cream together the butter and both sugars.
3. Beat in the pumpkin, egg, and vanilla.
4. Stir together the flour, baking soda, and pumpkin pie spice; gradually add to the pumpkin mixture.
5. Fold in the white chocolate chips.
6. Drop rounded tablespoonfuls onto the prepared baking sheet.
7. Bake for 11–13 minutes until the edges are lightly golden.
8. Cool for several minutes before serving.

Fun Food Fact

Pumpkins are native to North America and have been cultivated for more than 5,000 years, making them one of the continent's oldest food crops.