

Haystack Pumpkin Cookies

Yield: about 6 dozen cookies

350°F

2 sheet pans, lined with parchment paper

All of the spices of a great pumpkin pie enhance this haystack cookie. But, don't leave out the chocolate chips, for the surprise "needle" in the haystack!

2-1/2 cups	all-purpose flour
1 tsp	baking powder
1 tsp	baking soda
1/2 tsp	salt
2 tsp	cinnamon
1 tsp	nutmeg
1/2 cup	unsalted butter
1-1/2 cups	granulated sugar
1 large	egg
1 cup	pumpkin (canned or fresh)
1 tsp	pure vanilla extract
1 cup	semi-sweet chocolate chips
1 cup	pecans (optional)

1. In a large bowl, blend the flour, baking powder, baking soda, salt, cinnamon and nutmeg, then set it aside.
2. In the mixing bowl, cream the butter and sugar. Then, add the egg slowly while the mixer is running.
3. Beat in the pumpkin and vanilla. Scrape the bowl down with a plastic scraper.
4. Add the flour mixture, mixing very well. Then scrape the bowl again.
5. With a wooden spoon, blend in the chocolate chips (and pecans, if desired).
6. Drop teaspoonfuls of the batter, about 2" apart, onto each parchment lined cookie sheet.
7. Bake them until light brown, about for 12-15 minutes.
8. Let them cool on the sheet trays.