

Pumpkin Chocolate Chip Cranberry Cookies

2 cups Canned pumpkin puree
3 cups granulated sugar
1 cup butter, softened
2 eggs
1 tablespoon Vanilla
1 teaspoon salt
1/2 ground cloves
1 teaspoon nutmeg
4 teaspoons Cinnamon
2 teaspoons baking soda
2 teaspoons baking powder
4 cups all purpose flour
2 cups chocolate chips
2 cups dried cranberries



1.) Preheat oven to 350 degrees F. Combine ingredients in order up to the spices. Mix well. Add baking soda, baking powder, and flour. Once it is mostly incorporated, dump in the chocolate chips and cranberries and finish mixing by hand.

2.) Spray tray with nonstick baking spray. Spoon onto tray (about the equivalent of 2 walnuts in size), two inches apart. Bake 12-15 minutes or until slightly browned around the edges. For best results, let them rest on the tray for a couple minutes before transferring to a cooling rack.

TIP: Because this is a loose cookie batter, it can also double as an excellent muffin recipe for quick grab breakfasts! Just lower the temperature to 325 degrees and cook for 15-20 minutes or until done.