**Pumpkin Chocolate Chip Cookies**
(Makes Two Dozen)

**Ingredients**

1 cup canned pumpkin puree

1 cup granulated sugar

½ cup vegetable oil

1 large egg

1 Tablespoon and ¼ teaspoon vanilla extract

2 teaspoon baking powder

2 cups flour

1 teaspoon milk

2 teaspoon baking soda

1 teaspoon ground cinnamon

1 teaspoon pumpkin pie spice

½ (heaping) fine sea salt

2 (heaping) cups semi-sweet chocolate chips

**Instructions**

1. Pre-heat oven to 350 degrees. Line baking sheet with parchment paper. Combine pumpkin, sugar, vegetable oil, vanilla and egg into large bowl. Stir until smooth.
2. Dissolve baking soda with milk in small container. Mix in flour, baking powder, cinnamon, pumpkin pie spice, salt and dissolved baking soda into large bowl of wet ingredients. Mix until almost combined. Add chocolate chips. Do not over mix, lightly combine.
3. Spoon cookies about 2 inches apart. Bake 10-13 minutes or until toothpick comes out clean from cookie center.
4. Cool on pan 5 minutes, remove to cooling rack.