



Pumpkin, Oat & Dark Chocolate Chip Cookies

Sarah's servings: 15, Sarah's skill: Easy, Baking time: 18 mins

Ingredients

120g Soft Unsalted Butter
75g Light Brown Sugar
50g Demerara Sugar
60g Pumpkin Purée
125g Plain Flour
1/2 tsp Baking Powder
1/2 tsp Bicarbonate of Soda
1tsp Pumpkin Spice Mix
175g Rolled Oats
100g Dark Chocolate Chips

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line 2 baking trays with baking parchment.
- Put the butter, light brown sugar and demerara sugar into the bowl of a stand mixer and cream together.
- Add the pumpkin purée and mix again.
- Then add the flour, baking powder, bicarbonate of soda, pumpkin spice mix, rolled oats and chocolate chips, then mix again.
- Roll the dough into walnut sized balls and place on the baking trays. You will need to do a few batches.
- Bake in the oven for 18 minutes.
- Leave to cool and set on the trays before transferring to a cooling rack.