

Café Rebecca - Pumpkin Chocolate Chip Cookies

Utensils & Appliances:

<input type="radio"/> Apron
<input type="radio"/> Oven Mitts
<input type="radio"/> Cookie Sheet Pan
<input type="radio"/> Baking Mat (parchment or cooking spray)
<input type="radio"/> 1 Cup Measuring Cup
<input type="radio"/> 1/3 Cup Measuring Cup
<input type="radio"/> 1/2 Cup Measuring Cup
<input type="radio"/> 1/4 Cup Measuring Cup
<input type="radio"/> Teaspoon
<input type="radio"/> 1/2 Teaspoon
<input type="radio"/> Whisk
<input type="radio"/> Wooden Spoon
<input type="radio"/> 2 Mixing Bowls
<input type="radio"/> Small Cookie Scoop

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Ingredients:

○ 2 1/3 Cups Flour Blend*
○ 1 Teaspoon Pumpkin Spice
○ 1/2 Teaspoon Salt
○ 1/2 Teaspoon Baking Soda
○ 1/2 Teaspoon Baking Powder
○ 1/4 Cup Applesauce
○ 1 Stick Butter, Melted**
○ 1/2 Cup Brown Sugar
○ 1/2 Cup Sugar
○ 3/4 Cups Pumpkin Puree
○ 1 Teaspoon Vanilla Extract
○ 1/2 Cup Chocolate Chips
*We use Simply Gluten Free Flour Blend (https://simplygluten-free.com/carols-all-purpose-flour)
**Sub 1/2 Cup Butter of choice (we use http://earthbalancenatural.com/product/soy-free-buttery-spread/)

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Instructions:

1. Preheat oven to 350° F
2. Put baking mat on cookie pan

<u>Dry Ingredients</u>	
3. Mix together in a bowl:	
	2 1/3 Cups Flour
1	Teaspoon Pumpkin Spice
1	½ Teaspoon Baking Powder
1	½ Teaspoon Baking Soda
1	½ Teaspoon Salt

<u>Wet Ingredients</u>	
4. Melt 1 Stick Butter in microwave for 30 seconds	
5. Mix together in a bowl:	
1	½ Cup Sugar
1	½ Cup Brown Sugar

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1	Teaspoon Vanilla Extract
2	Tablespoons Applesauce
3	¼ Cups Pumpkin Puree
6. Slowly mix the dry ingredients into the wet ingredients	
7.	Gently stir in 1 ½ Cup of Chocolate Chips
8.	Use small cookie scoop to put dough onto cookie sheet
9.	Bake for 14 minutes
10.	Allow to cool for 10 minutes and enjoy!!