

Pumpkin Chocolate-Chip Cookies

Ingredients

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 1/4 teaspoons coarse salt
- 1 1/2 teaspoons ground cinnamon
- 1 1/4 teaspoons ground ginger
- 3/4 teaspoon ground nutmeg
- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 2 1/4 cups packed light-brown sugar
- 2 large eggs
- 1 1/2 cups canned solid-pack pumpkin (14 ounces)
- 3/4 cup evaporated milk
- 1 teaspoon pure vanilla extract
- 2 cups mini-chocolate chips

Preparation

Preheat the oven to 375 degrees. Whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg in a medium bowl; set aside.

Put butter and brown sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy, about 3 minutes. Mix in eggs. Reduce speed to low. Add pumpkin, evaporated milk, and vanilla; mix until well blended, about 2 minutes. Add flour mixture; mix until combined. Add the chocolate chips and gently fold into the batter.

Transfer 1 1/2 cups batter to a pastry bag fitted with a 1/2-inch plain tip (such as Ateco #806). Pipe 1 1/2-inch rounds onto parchment-lined baking sheets, spacing 1 inch apart. Bake cookies, rotating sheets halfway through, until tops spring back, about 12 minutes. Cool on sheets on wire racks 5 minutes. Transfer cookies to wire racks; let cool completely.

Cookies can be stored in single layers in airtight containers at room temperature up to 3 days.

Makes about 6 dozen