



Pumpkin cookies

Ingredients & Ingredients

Equipment

- Kitchen scale (optional)
- 9×13-inch baking pan
- Hand mixer
- Mixing bowls
- 284ml double cream
- Handful of fresh basil leaves, shredded, plus a few whole for garnish

Ingredients

- 1 cup (226 g) unsalted butter, melted (2 sticks)
- 1 cup (213 g) brown sugar
- $\frac{3}{4}$ cup (150 g) granulated sugar
- $1\frac{1}{4}$ cups (284 g) pumpkin purée (not pumpkin pie filling)
- 1 large egg (50 g)
- 2 tsp (8 g) pure vanilla extract
- $2\frac{1}{2}$ cups (300 g) all-purpose flour
- 1 Tbsp (9 g) pumpkin pie spice
- 1 tsp (6 g) baking soda
- $\frac{1}{2}$ tsp kosher salt
- 1 cup (170 g) semisweet chocolate chips

Instructions

Preheat your oven to 350°F (175°C). Lightly grease a 9×13-inch baking pan and set it aside.

In a large bowl, use a hand mixer to cream together the melted butter, brown sugar, and granulated sugar until smooth.

Beat in the pumpkin purée, egg, and vanilla extract until well combined.

In a separate bowl, whisk together the flour, pumpkin pie spice, baking soda, and salt.

Add the dry ingredients to the wet mixture and beat just until incorporated—don't overmix.

Gently fold in the chocolate chips.

Pour the batter evenly into the prepared baking pan. Bake for 25–30 minutes, or until a toothpick inserted into the center comes out clean.

Allow the bars to cool completely in the pan before slicing into squares.