

Recipe:

Fall has arrived, and that means it's time to bake up a batch of Soft and Chewy Pumpkin Chocolate Chip Cookies. These cookies are the epitome of autumn indulgence, combining the warmth of pumpkin spice with the richness of chocolate chips.

Picture yourself in a cozy kitchen, mixing up a dough that's infused with the sweet scent of pumpkin. As these cookies bake, your home will be filled with the comforting aroma of fall. Each bite offers a perfect balance of softness and chocolatey goodness that will leave you craving more.

Whether you're celebrating the season or just satisfying your sweet tooth, these homemade cookies are a delightful treat to enjoy with a warm cup of tea or coffee. So, let's embrace the coziness of fall and bake up some memories.

Ingredients:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 cup canned pumpkin puree
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 1/2 cups semisweet chocolate chips

Directions:

1. Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
3. Add the canned pumpkin puree, egg, and vanilla extract. Mix until well combined.
4. In a separate bowl, whisk together the flour, baking soda, salt, ground cinnamon, ground nutmeg, and ground cloves.

5. Gradually add the dry ingredients to the wet ingredients and mix until just combined.
6. Fold in the semisweet chocolate chips.
7. Drop rounded tablespoons of cookie dough onto the prepared baking sheet.
8. Bake in the preheated oven for 12-14 minutes, or until the edges are golden brown.
9. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Prep Time: 15 minutes | **Cooking Time:** 12-14 minutes | **Total Time:** 27-29 minutes |
Servings: About 24 cookies