



Decadent Pumpkin Chocolate Chip Cookies

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Prep Time: 15 minutes | Cook Time: 10-12 min | Yield: 16 to 24 cookies, depending on scoop size

Recipe Description

These soft and fluffy pumpkin chocolate chip cookies are a cozy blend of spice and decadence. Oil-infused for tenderness and elevated with nutmeg and rich semi-sweet chocolate, they're perfect for fall — or anytime you need a sweet little hug from the oven.

Ingredients

- 1 cup granulated sugar
- 1/4 cup sunflower oil
- 1/4 cup extra virgin olive oil
- 2 tsp milk
- 1 large egg
- 1 tsp vanilla extract
- 1 cup pumpkin purée (tinned or homemade)
- 2 cups all-purpose flour
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/2 tsp sea salt (avoid flaked or coarse varieties)
- 2 tsp baking powder
- 1 tsp baking soda
- 1 1/2 cups semi-sweet chocolate chips



Directions

1. Preheat oven to 375°F. Line a cookie sheet with parchment paper or lightly spray with non-stick cooking spray.
2. In a medium bowl, stir together the sugar, sunflower oil, and olive oil until combined.
3. Add the egg, milk, pumpkin purée, and vanilla. Mix until smooth.
4. In a separate large bowl, whisk together the flour, cinnamon, nutmeg, salt, baking powder, and baking soda.
5. Stir in the chocolate chips until evenly distributed in the flour mixture.
6. Add the wet ingredients to the dry ingredients and gently stir until just incorporated. Do not overmix.
7. Drop large spoonfuls of batter onto the prepared cookie sheet.
8. Bake for 10–12 minutes, or until the tops look set and lightly golden.
9. Let cool slightly before serving. Enjoy warm or at room temperature.

Notes

- Use fresh baking soda and powder for optimal fluffiness.
- Swap semi-sweet chips with milk chocolate or a 1/2 cup of chopped walnuts or pecans.
- Cookies store well in an airtight container for several days and freeze beautifully.