

Pumpkin Chocolate Chip Cookies

EXAM LAB

125 ml	margarine	5ml	Baking Soda
125 ml	white sugar	1 ml	salt
125 ml	brown sugar	2.5 ml	cinnamon
1	Egg	1 ml	ginger
5 ml	vanilla extract	1 ml	nutmeg
125 ml	pumpkin puree	1 ml	cloves or allspice
435 ml	Flour (250+125+60)	80 ml	chocolate chips

1. Heat the oven to 350 degrees F. Line a cookie sheet with parchment paper.
2. using a wooden spoon cream the butter, white and brown sugar until smooth and creamy.
3. Mix in the egg and stir to combine
4. Mix in the vanilla and pumpkin puree.
5. In a separate bowl mix together the flour, baking soda, salt, cinnamon, ginger, nutmeg, and cloves.
6. Slowly add the flour mixture into the wet mixture. Until all incorporated.
7. Stir in the Chocolate chips.
8. Scoop the cookie dough by heaping 15ml spoonful - onto the prepared cookie sheets
9. Bake for 10-12 minutes, or until the cookies are browned around the edges.
10. Remove the cookie sheets from the oven and let them rest for 2 minutes. Take the cookies off with a spatula and cool them on wire racks.