

Goosey Pumpkin Chocolate Chip Cookie Pie

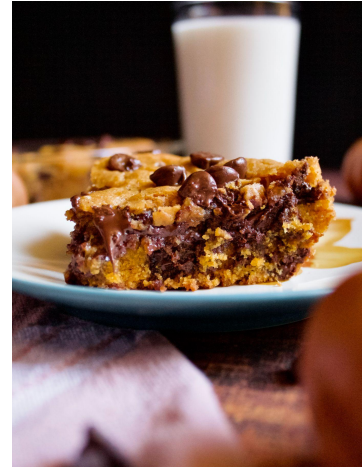
Poetry & Pies

prep time: 5-10 minutes

bake time: 20-25 minutes

total time: 35 minutes

servings: 8-16 (depending on the size of your pan)



Ingredients

- 2 ¼ cups (306g) flour, spooned and leveled then sifted
- 1 ½ teaspoons (6g) baking powder
- ½ teaspoon (3g) finely ground sea salt
- 1 tablespoon (8g) [pumpkin pie spice](#)
- 1 cup (227g) unsalted butter, softened*
- ¾ cup (about 190g) plain pumpkin puree**
- 1 large egg, room temperature
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) light brown sugar
- 1 tablespoon (13g) [vanilla extract](#)
- 2 cups (340g) chocolate chips (can sub dark or white chocolate chips)

Instructions

1. Unless you plan to chill the dough (1 hour or up to 3 days), preheat oven to 325F/165C (use 350F/175C if at high elevations and bake a few minutes less). Sprinkle the bottom of your [pie pan](#) with a pinch of flour, to avoid the pie sticking.
2. Using a [large fine mesh sieve](#), sift and whisk together the flour, baking powder, salt, and pumpkin pie spice. Set aside.

3. In the bowl of your stand mixer fitted with the paddle attachment (or in a large mixing bowl using a hand mixer), beat the butter on high until smooth. Add sugar and brown sugar and beat on high until light and fluffy, about 3-4 minutes.
4. Add the egg and beat on medium until very well combined, at least 30 seconds. Add the vanilla and again beat on medium until very well combined. Next, add the pumpkin and beat on medium about one minute, until very well combined and not too separated (there will be some separation, but adding the flour will fix this).
5. Add flour and beat on low until just barely combined.
6. Stir in chocolate chips until mixed evenly (be sure to stir all the way to the bottom).
7. Pat dough into your flour-sprinkled pie pan, spreading evenly.
8. Bake for 20-25 minutes, until the pie is matte in appearance and the edges begin to darken slightly and the middle is still wobbly-ish. Check a few minutes early, as bake times can vary by climate and oven. Let cool about 30 minutes before serving. If you let the pie cool completely, try heating it up for a few minutes before serving.

Enjoy!

Cover leftovers and keep at room temperature for up to 1 week.

Note on making ahead: Optionally, you can chill the dough (well-covered) for up to 3 days before baking OR freeze the pre-shaped pie (well-covered) for up to a month. For both options, do not thaw dough before baking.

**European butter is best! It has less water and makes a better cookie, in my opinion.*

***If your pumpkin is looser (more the consistency of applesauce than mashed potatoes), blot it with some paper towels until it is a bit firmer and can hold its roundedness when scooped (just a bit). Don't measure or weigh it until you've blotted it.*