

# Pumpkin White Chocolate Chip Cookies

Poetry & Pies

**prep time:** 5-10 minutes

**chill time:** 1 hour (optional)

**bake time:** 10-12 minutes

**total time:** 1 hour, 22 minutes

**servings:** 36-48 cookies



## 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) white chocolate chips (can sub regular 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). Line two [cookie sheets](#) with [silicone mats](#) or [parchment](#).
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 white chocolate chips until mixed evenly (be sure to stir all the way to the bottom).
7. At this point you can chill the dough for 1 hour or up to 3 days (well-sealed) or you can bake right away. Chilling helps them stay a little more rounded during baking.
8. When ready to bake, be sure your oven is preheated and you have cookie sheets lined (see step one).
9. Using a small or medium [cookie scoop](#) (or a spoon—but be sure to roll into a ball somewhat), take about 1 ½ to 2 tablespoons dough and place on your prepared cookie sheet, spacing 2 inches apart.
10. Optionally, you can freeze the cookies for 10 minutes at this point, if you did not chill them first, to help them keep their shape better.
11. Bake for 10-12 minutes, until the cookies are matte in appearance and a few edges begin to darken. Check a few minutes early, as bake times can vary by climate and oven. Let cool on the pan 5-10 minutes then remove to a cooling rack to cool completely.

*Enjoy! Cover leftovers and keep at room temperature for up to 1 week. If you keep them in an airtight, locking container, they will actually soften after a day or two. In that case, you can pop them in the oven for a couple minutes to get that crispy edge back.*

*\*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.*