

Pumpkin Oatmeal Chocolate Chip Cookies

A seemingly unusual combination of ingredients that makes a lovely little fall treat!



1/4 cup	Brown Sugar
3/4 cup	Butter; softened
1 cup	Pumpkin Puree
1 tsp	Vanilla
2	Eggs
1 1/2 tsp	Cinnamon
1/2 tsp	Cloves
1/4 tsp	Nutmeg
2 cups	Quick Oats
1 cup	Flour
1/2 tsp	Baking Powder
1/2 tsp	Baking Soda
1 tsp	Salt
1 1/2 cups	Semi-Sweet Chocolate Chips (optional)

Preheat oven to 350 and line baking sheets with parchment paper.

In large bowl cream butter and sugar together. Mix in eggs one at a time and then mix in pumpkin and vanilla.

Whisk dry ingredients together and carefully stir into wet ingredients until just combine. Fold in chocolate chips.

Using a cookie scoop drop onto prepared cookie sheets and bake 10-12 minutes.

Do not over bake. The centers will be soft but will set as they cool.

Remove immediately from baking sheet and cool on wire rack.

Peanut Butter Raisin Cookies



1 1/4 cups	Sugar
1/2 cup	Butter; softened
1 1/2 cups	Peanut Butter
3	Eggs
1 tsp	Vanilla
2 tsp	Baking Soda
1 tsp	Cinnamon
4 1/2 cup	Quick Oats
1/2 cup	Raisins

Preheat oven to 350. Line baking sheets with parchment paper.
Cream sugar and butter together. Mix in eggs and vanilla.
Carefully mix in cinnamon, baking soda and oats and then fold in raisins.
Drop by spoonful or with cookie scoop onto prepared cookie sheet.
Bake for 10 Minutes.

No Bake Cookies



1/2 cup	Butter
2 cups	Sugar
1/2 cup	Milk
4 tbsp	Cocoa Powder
1/2 cup	Peanut Butter
2 tsp	Vanilla
3 1/2 cups	Rolled Oats
1/4 cup	Shredded Coconut (optional)

Add butter, sugar, milk and cocoa into medium saucepan. Bring to rolling boil and let boil for 1 minute. Remove from heat and melt in peanut butter. Stir in remaining ingredients until evenly mixed.

Drop by spoonful onto wax paper. Let set for 15- 20 minutes.
Stores best in freezer.