



**GOOD
FOOD**

S T O R E

Chocolate Pumpkin Cookies

2 cups all-purpose flour
scant 1 teaspoon baking powder
scant 1 teaspoon baking soda
1 1/2 teaspoons cinnamon
1 teaspoon nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/4 pound unsalted butter, softened to
(one stick) room temperature
1 1/4 cups sugar
1 egg
3/4 cup canned pumpkin
1 teaspoon vanilla extract
heaping 1/4 cup slivered almonds
3/4 cup semi-sweet chocolate chips
1/4 pound bittersweet chocolate

YIELD about 32 cookies

Preheat oven to 350°.

In bowl of electric mixer, cream the butter and sugar until light and fluffy. Beat in the egg, pumpkin and vanilla extract.

In separate bowl, sift together flour, baking powder, baking soda, spices and salt.

With mixer on medium speed, gradually add dry ingredients to mixer bowl.

Fold almonds and chocolate chips into dough.

Chill dough in refrigerator for 3 hours, or overnight.

Place one ounce spoonfuls of cookie dough onto a baking sheet lined with parchment paper.

Bake cookies for approximately 10 minutes, rotate baking sheet and bake for an additional eight to ten minutes.

Melt the bittersweet chocolate in a double boiler or in the microwave until it is smooth.

Once they are cool, drizzle chocolate in thin streaks over the top of the cookies.

Set aside until the chocolate hardens.