



## Pumpkin Oat Dark Chocolate Chip Cookies

### Ingredients

- 6 tablespoons unsalted butter
- 1/2 cup whole wheat flour
- 1 cup whole rolled oats
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon pumpkin pie spice
- 1/3 cup pure maple syrup
- 1 teaspoon vanilla extract
- 1/2 can canned pumpkin puree
- 1/2 cup dark chocolate chips (I prefer **Enjoy Life**)

### Instructions

1. Place butter in a bowl and microwave until melted. Set aside
2. In a large bowl, add flour, baking soda, salt, cinnamon and pumpkin pie spice. Whisk to combine
3. In a smaller bowl, add maple syrup, butter and vanilla. Whisk to combine
4. Add pumpkin puree to maple syrup mixture. Whisk to combine
5. Add wet ingredients to dry ingredients and mix with a rubber spatula until just combined
6. Stir in dark chocolate chips, cover and place in the refrigerator for 20-30 minutes to firm up
7. Preheat oven to 350 degrees and line two baking sheets with parchment paper
8. Scoop batter and form into a cookie shape (these don't spread much so press down to flatten a bit)
9. Bake in oven for about 12-13 minutes
10. Store in an air tight container