

Please be advised that not all of the recipes are appropriate for all people.
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

Gluten-Free Pumpkin Chocolate Chip Cookies

Ingredients:

- 1 1/2 cup + 2 Tablespoons all-purpose gluten-free flour(I use Bob's Red Mill)
- 1/2 cup + 2 Tablespoons sugar
- 1/2 Tablespoon pumpkin pie spice
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 4 Tablespoons butter, melted
- 6 Tablespoons pumpkin puree
- 1 egg
- 1/2 cup chocolate chips

Directions:

- Preheat your oven to 350 degrees and prepare a lined baking tray.
- Sift together the gluten-free flour, sugar, spice, baking soda and salt.
- Mix in the butter and pumpkin puree well. Beat in the egg until the batter is evenly wet.
- Add the chocolate chips and fold them in.
- Taking the dough between your hands, roll it into 1 1/2-inch balls and place them on the baking tray about 2 inches apart.
- Bake for 10-15 minutes until the bottoms begin to brown and the top is firm. Remove from the oven and let them cool completely before moving them.

Prep time: 10 minutes Cook time: 15 minutes (Makes about 14 cookies)