



Pumpkin Pecan Chocolate Chip Cookies

This is a great flavor combination of pumpkin, chocolate and pecans, and they bake and look like traditional chocolate chip cookies. Made with our [Pumpkin Bread Mix](#).

Ingredients

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- ½ cup butter, softened
- ¼ cup brown sugar, packed
- 1 egg, large
- 1 tsp vanilla
- 2 TBSP milk, water, or liquid of any kind
- ¾ cup pecans, toasted and chopped
- ½ cup chocolate chips

Directions

Pre-heat oven to 350° with rack in the center of the oven.

Cream together butter and sugar. Add egg, vanilla, and milk and mix again until blended. Add Pumpkin Bread Mix and mix until combined, add nuts and chocolate chips and mix to distribute.

Scoop into 1¼ -inch balls and place on a parchment covered sheet pan. Flatten slightly and bake about 12 to 14 minutes. Cool on a rack.

Store any unbaked cookie dough balls well covered, in the refrigerator, for up to 5 days or freeze.

CHEF'S NOTE: These are also very good with dried cranberries, sliced almonds, and white chocolate chips. Excellent for the holiday season.

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