

Pumpkin Chocolate Chip Cookies

(A Freeze Dried Pantry Recipe)

This recipe is made with reconstituted Pumpkin Puree from your freeze dried pantry, you could also use reconstituted eggs in this recipe.

[Adventures in Freeze Drying For Beginners: Freeze Dried Pantry Pumpkin Chocolate Chip Cookies](#)

Ingredients:

1 C. Pumpkin Puree reconstituted	1 C. Butter at room temperature
3 C. all-purpose Flour	$\frac{3}{4}$ C brown sugar
$\frac{3}{4}$ tsp Salt	1 C granulated sugar
$\frac{1}{2}$ tsp baking soda	1 Large egg
$\frac{1}{2}$ tsp baking powder	2 tsp vanilla extract
1 tsp cinnamon	2 C mini chocolate chips, or dark chocolate chips
$\frac{1}{2}$ tsp nutmeg	
$\frac{1}{2}$ tsp ginger	
$\frac{1}{4}$ tsp cloves	



Directions:

1. Preheat oven to 350°F. Line cookie sheets with parchment paper.
2. In a medium bowl, whisk together flour, salt, soda, powder and spices.
3. In a different mixing bowl cream the butter and sugars together until light and fluffy (about 3-4 minutes)
4. Add fresh or reconstituted egg, vanilla, and reconstituted pumpkin puree and mix until combined (about 3 minutes)
5. Slowly add in the dry ingredients, mixing until just combined, then fold in the chocolate chips.
6. Drop by large, rounded Tablespoons onto a parchment lined cookie sheet. Bake for 10-12 minutes until the edges of the cookies start to brown.
7. Let the cookies cool on a cookie sheet for 2 minutes, before transferring to a wire rack to cool completely.

Cycle Time: None

Rehydration: Not needed



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray