

## Roasted Pumpkin Oil & Dark Chocolate Pepita Cookies

### Ingredients

2 cups flour  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon cinnamon  
1/2 teaspoon pumpkin pie spice  
pinch of cloves  
1/4 cup unsalted butter softened  
1/4 cup dark brown sugar  
3/4 cup sugar  
1/4 cup Roasted Pumpkin Seed Oil  
1/4 cup (heaping) cooked pumpkin puree\*\*  
1 egg  
1/2 teaspoon vanilla extract  
1/4 cup roasted pepitas (pumpkin seeds)  
1 cup dark chocolate morsels or chips

### Instructions

Preheat your oven to 350. Line two bake sheets with parchment paper.

Whisk the flour, salt, baking powder and spices in a bowl and set aside.

Beat butter and sugars until creamy.

With the mixer on low, add the pumpkin oil in a steady stream while still beating the butter.

Once it is incorporated, scrape down the sides of the bowl with a spatula.

Add the egg, vanilla extract and pumpkin butter.

Beat just until combined on low speed.

Add the flour mixture, pepitas and chocolate and beat on low until a dough forms and all is fully combined.

Scoop small or large mounds of dough onto cookie sheets and bake for 14-16 minutes depending on the size. Cookies should appear golden before removal.

Cool on wire racks or eat warm!

**\*\*Cooked pumpkin puree** is necessary in order to cook out any excess water from the pumpkin.

Take 1 cup pumpkin puree and place in a small pot mixed with 2 tablespoons dark brown sugar.

Heat over medium low heat until most of the water from the puree evaporates, 5-7 minutes.

The cooked puree can be used after cooling.

Cooked pumpkin can be refrigerated for three days or frozen for up to three months.