

## CINNAMON CHIP PUMPKIN COOKIES

In a medium microwavable bowl melt:

1/2 c. butter

Add in:

1/4 c. brown sugar

1/2 c. white sugar

Whisk until smooth

In a large bowl mix:

1-1/2 c. flour

1/4 t. salt

1/4 t. baking powder

1/4 t. baking soda

1-1/2 t. cinnamon

1 t. pumpkin pie spice

Fold in:

2/3 c. cinnamon chips

They may not stick to the dough because of the melted butter, but do your best to have them evenly dispersed in the dough.

Cover & chill for 30 minutes or up to 3 days. Chilling is MANDATORY!

Form the dough into balls. Roll in a mixture of 1/2 c. sugar & 1/2 t. cinnamon. Bake at 325 degrees for 8-10 minutes. The cookies will look very soft & underbaked. Keeping them in the oven for longer will dry them out. Remove them from the oven & press a few more chips onto the top if desired. Allow the cookies to cool for at least 10 minutes before transferring to a wire rack.

