

Melt-in-Your-Mouth Pumpkin Chocolate Chip Cookies: A Cozy Classic

The Best Soft & Chewy Pumpkin Chocolate Chip Cookies (Perfect for Fall!)



TIME
12 min

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ChefManiac

INGREDIENTS

(Makes approximately 24 cookies) IngredientQuantity

DIRECTIONS

1. Steps for the : Recipe
2. Preheat your oven to 175°C (350°F). Line two large baking sheets with parchment paper. This prevents sticking and makes cleanup a breeze.
3. Combine : Wet Ingredients:
4. In a large mixing bowl, whisk together the
5. melted butter
6. pumpkin purée
7. brown sugar
8. granulated sugar
9. vanilla extract
10. until the mixture is completely smooth and creamy.
11. Mix : Dry Ingredients:
12. In a separate, medium bowl, whisk together the
13. all-purpose flour
14. baking soda
15. . Ensuring the spices and leavening are evenly distributed is key to uniform cookies.
16. Combine and : Fold:
17. Gradually add the dry ingredient mixture to the wet ingredients. Mix on low speed (or by hand) just until the batter is almost combined. Then, gently fold in the
18. chocolate chips
19. until just mixed. Do not overmix the dough!
20. Scoop and : Bake:
21. Drop rounded spoonfuls of dough onto the prepared baking sheets, leaving about 2 inches between them.

22. 10-12 minutes
23. . The edges should look set, but the centers should still be soft and look slightly underbaked. This is the secret to a chewy cookie!
24. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. Enjoy warm for that decadent gooey chocolate experience!

SWAPS & NOTES

Pumpkin PurØe 1 cup Not pumpkin pie filling.

Unsalted Butter ½ cup Melted Brown Sugar 1 cup Packed.

This contributes to the soft, chewy texture.

Granulated Sugar ½ cup Large Egg 1 Vanilla Extract 2 tsp
All-Purpose Flour 2 cups Baking Soda 1 tsp The leavening agent for a soft rise.

TIPS FOR SUCCESS

Use Pure Pumpkin: I can't stress this enough.

Make sure the can says 100% Pure Pumpkin , not "pumpkin pie filling," which contains extra sugar and spices that will change the cookie's structure.

Avoid Overbaking: The difference between a soft, chewy cookie and a dry, tough one is often a minute or two in the oven.

Pull them out when the centers look slightly soft.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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