

Classic cookies get a fall makeover

There are plenty of reasons to enjoy oatmeal. This fiber-rich food is filling and can be part of a healthy eating plan that promotes weight loss. In addition, health experts say that oatmeal can be instrumental in helping to moderate cholesterol levels in the blood.

Flavor and versatility are some additional reasons to enjoy oatmeal, especially when preparing baked goods like cookies. Oatmeal cookies are classics all on their own, but home bakers can put a fall spin on this cookie jar staple with the introduction of a few seasonal ingredients. Enjoy “Pumpkin Chocolate Chip Oatmeal Cookies” from “Live Well, Bake Cookies” (Rock Point) by Danielle Rye.

Pumpkin Chocolate Chip Oatmeal Cookies

Makes 24

- 1 cup all-purpose flour, spooned and leveled
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1-1/2 cups old-fashioned rolled oats
- 1/2 cup unsalted butter, softened
- 1/2 cup packed light brown sugar
- 1/4 cup granulated sugar
- 1/3 cup pumpkin puree, squeeze out the excess moisture with paper towels
- 1 large egg yolk, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup semisweet chocolate chips

1. Preheat the oven to 350 F. Line two large baking sheets with parchment paper or silicone baking mats and set aside.
2. In a large mixing bowl, whisk together the flour, pumpkin pie spice, ground cinnamon, baking soda, and salt until well combined. Stir in the old-fashioned rolled oats and set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment or in a large mixing bowl using a handheld mixer, beat the butter, brown sugar, and granulated sugar together for 1 to 2 minutes, or until well combined.
4. Mix in the pumpkin puree, egg yolk, and vanilla extract until fully combined, making sure to stop and scrape down the sides of the bowl as needed.
5. Mix in the dry ingredients until just combined, then mix in the chocolate chips on low speed until fully incorporated.
6. Using a 1 1/2-tablespoon cookie scoop, scoop the cookie dough onto the prepared baking sheets, making sure to leave a little room between each one. Gently press each ball of cookie dough down to slightly flatten it.
7. Bake for 9 to 11 minutes, or until the tops of the cookies are set. Remove from the oven, and allow the cookies to cool on the baking sheets for 5 to 10 minutes; then carefully transfer the cookies to a wire rack to cool completely.
8. Store the cookies in an airtight container for up to 5 days.

