

Food for the Body, Food for the Soul

Family Favorite Recipes from the St. Lad's Faith Community

*Our Dear Heavenly Father, we thank You for this food.
Feed our souls on the bread of life and
help us to do our part in kind words and loving deeds.
We ask in Jesus' name. Amen.*

Pumpkin Chocolate Chip Cookies

From the kitchen of Carole Bobal

Yield: About 30-36 cookies

2 c. all-purpose flour (scoop and level method to measure)
2 tsp. Baking powder
1 tsp. Baking soda
1/2 tsp. Cinnamon (or more to taste)
1 1/2 tsp. Pumpkin pie spice
1/2 tsp. Salt
1/2 c. granulated sugar
1/2 c. packed light brown sugar (I used dark)
1/2 c. vegetable oil
1 large egg (at room temperature)
1 tsp. Vanilla extract
1 c. canned pumpkin puree (not pie filling)
1 1/2 c. semi-sweet chocolate chips (or more to taste)
1 c. chopped nuts (or more to taste)

Preheat oven to 350 degrees. Line baking sheets with parchment paper.

In mixing bowl, whisk together well the flour, baking powder, baking soda, cinnamon, pumpkin pie spice, salt, set aside. In bowl of electric stand mixer, blend together granulated sugar, brown sugar, and vegetable oil until combined. Mix in egg and vanilla, then blend in pumpkin puree. With mixer on low speed, slowly add in flour mixture and mix just until nearly combined, scraping down sides of bowl as needed (batter will be pretty wet) With rubber spatula, continue folding batter to evenly combine, then fold in chocolate chips and nuts.

Drop 2 T. dough (either using a medium cookie dough scoop or using two spoons) onto baking sheets lined with parchment paper, spacing cookies 2 inches apart.

Bake in preheated oven until cookies are nearly set - about 13 minutes and slightly brown. Do not overbake. Allow to cool several minutes before transferring to a wire rack to cool completely.

Once completely cooled, drizzle or spread on icing. The icing will harden to touch when completely cool. Once icing hardens, store cookies in an airtight container in a single layer, or place wax paper on top for a double layer. The cookies are best once they've been in an airtight container for several hours, or for the next day.

Cookie Icing

Yield: This recipe makes enough icing for about 25 3" cookies or 30-36 2" cookies

1/2 c. butter (1 stick) (I use salted butter)

2 c. confectioner's sugar

2 T. water

1 tsp. Vanilla extract

Place butter in small saucepan over medium heat. When butter is melted, whisk in remaining ingredients until very shiny and smooth (make sure sugar has dissolved completely). Remove from heat, allow to cool slightly.

Check consistency of icing: if drizzling, it should be thin enough to be pourable, (or squeezed from a pastry bag) but not so thin that it runs off the sides of the cookie. If it's too thick, whisk in more water a few drops at a time.

If spreading to frost, and if it's too thin, whisk in more sugar until the icing reaches your desired consistency.

Let the icing cool and harden on the cookies.

NOTE: The amount of sugar determines how much the icing will harden. This icing hardens just enough to make cookies stackable, gently placed, in an airtight container.