

Choc Chip Pumpkin cookies

From Lottie (with extra ideas from Beverly)

1 cup Libby's canned pumpkin
1/2 cup shortening
1 1/2 cup sugar
1 egg
1 tsp vanilla
2 1/2 cup flour
1 tsp cinnamon, baking powder, baking soda
1 tsp freshly ground nutmeg
1 cup semi sweet choc chips
(can substitute choc chips w/craisins)

In mixer, cream sugar and shortening til fluffy. Blend in pumpkin, egg and vanilla. Mix dry ingredients together. Add to shortening mixture, blending well. Stir in chips. Use cookie scoop- 12 per sheet.

Bake at 350 for 13 to 15 minutes. Can store 2 to 3 days in airtight container.

Note from Bev: *I thought that it was really good, but this time (now) I'm going to omit the craisins and chocolate chips, add 1/2 t of salt and 1 t vanilla, and double the cinnamon and nutmeg. Joe agreed that they'd be better on the small scoop size, and frosted with something white and cream cheesy.*