



Pumpkin Spice Cookies

These Pumpkin Spice Cookies with chocolate chunks are quick and easy to make and an absolute delight to enjoy in the autumn weather. Trust me, they're super-quick to eat too! We make them every autumn and we're certainly not bored of them yet.

You can make your own pumpkin spice. It is generally a mix of ginger, cinnamon, cloves, nutmeg and allspice. Of course, it's easiest to buy a readymade spice mix but I like to make my own.

This is pretty similar to my usual chocolate chunk cookie recipe with the addition of the pumpkin spice. I hope you enjoy!

Ingredients

100g salted butter
40g caster sugar
60g dark brown sugar
0.5tsp vanilla extract
2tbsp yogurt (30g)
140g plain flour
0.5tsp bicarbonate of soda
0.5tsp pumpkin spice (you can adjust the spicing according to your taste)
100g+25g chocolate chunks (roughly chop good quality dark chocolate)

Makes: 12 cookies

Preparation time: 5-10mins

Baking time: 12-13mins

Method

Whisk together salted butter and both sugars until creamy. Add vanilla and yogurt and mix. Then add flour, bicarbonate of soda and pumpkin spice and fold them into the batter. Sprinkle 100g chopped chocolate and mix. Cover and chill the batter in the fridge for 30 mins.

Preheat the oven to 175° C (Fan). Line a baking tray with baking paper.

Divide the cookie dough into 12 parts. Roll each part to a ball and place about 6 of them on the baking tray, keeping enough space in between to give them room to spread. Add some more chocolate on top of the cookie dough balls and chill for further 10mins.

Then bake in the preheated oven for 10 mins. Take the baking tray out of the oven and bang few times on the counter to let the cookies spread evenly. Return to the oven for further 2-3mins.

Take them out of the oven and let them cool in the baking tray for 10-15mins. When warm they will still be soft. Enjoy with a glass of warm milk.