

# Recipes

## Pumpkin Chocolate Chip Cookies

Prep time: 45 minutes

Cook time: 15 minutes

Total time: 1 hour

### Dry

- 3/4 cup almond flour
- 3/4 cup rolled oats
- 1/4 cup finely shredded (desiccated) unsweetened coconut (or you could try subbing more almond meal, oats, or even a GF flour blend)
- 1/4 cup dark chocolate chips
- 3/4 tsp baking powder
- 1/4 tsp sea salt (optional)
- 1 Tbsp pumpkin pie spice (or if you don't have any, use 2 teaspoons cinnamon, 1/2 teaspoon ginger, 1/4 teaspoon nutmeg, 1/8 teaspoon clove, a pinch of allspice)
- 1/2 cup packed coconut sugar or brown sugar

### Wet

- 1/4 cup aquafaba (the liquid in a can of chickpeas)
- 2 Tbsp pumpkin puree
- 2 Tbsp olive, avocado or canola oil
- 1/2 tsp vanilla extract

### Instructions

1. In a large mixing bowl, stir together almond flour, oats, coconut, chocolate chips, baking powder, salt (optional), pumpkin pie spice, and sugar.
2. In a separate bowl, beat aquafaba (using a handheld mixer or by whisking vigorously, though it takes longer) until light and fluffy and loose peaks have formed. (Add a little cream of tartar to help it along if it's not whipping.)
3. To the aquafaba, add the pumpkin butter, oil, and vanilla (optional) and beat or whisk to combine. (The mixture will deflate a little — that's okay). Then add to dry ingredients and mix until combined. If too wet, add a bit more almond flour or meal. Cover and chill in the refrigerator for at least 30 minutes or overnight.
4. Preheat oven to 350 degrees F and line a baking sheet with parchment paper.
5. Scoop chilled dough into roughly 2-Tablespoon amounts and place onto prepared baking sheet. Press down slightly to form a disc. Leave about a 1-inch gap in between each cookie to allow for spreading. There should be about 14 cookies. Option to add a few more chocolate chips on top.
6. Bake for 14-16 minutes or until the edges are slightly golden brown and they've expanded. Be careful not to burn (especially on the bottoms) — they bake quickly toward the end.
7. Remove from oven and let cool for 5 minutes on the baking pan before serving. They will firm up the longer they cool - they can be a bit tender right out of the oven.