

## Gluten-Free Pumpkin Chocolate Chip Cookies (Grain-Free/Dairy-Free)

PREP TIME: 10 MIN | COOK TIME: 14 MIN | SERVES 8

### INGREDIENTS

- 100 grams melted dairy-free butter
- 60 grams brown sugar
- 55 grams sugar
- 70 grams pure pumpkin (after drying, it should be about 35-40 grams of pure pumpkin)
- 1 egg yolk
- 1 tsp vanilla
- 100 grams almond flour
- 85 grams tapioca flour
- 3/4 tsp xanthan gum
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1 tsp pumpkin spice
- 4 oz chopped chocolate or chocolate chips

### INSTRUCTIONS

- 1) Preheat the oven to 350.
- 2) The first thing you will need to do for chewy pumpkin cookies is to remove moisture out of your pumpkin puree. Get some paper towels and scoop your pumpkin puree on the paper towel. Gently wring out the pumpkin puree until you have removed as much liquid as you can. I find that most pumpkin is made up of about 1/2 its weight in water. So, start with the 70 grams of pumpkin and it should reduce to about 35/40 grams. Set aside.
- 3) Melt the butter, then add the sugars to it and whisk well.
- 4) Add in the egg yolk, pumpkin and vanilla, and whisk until smooth.
- 5) Add in all the dry ingredients and mix until well incorporated.
- 6) Add in about 1/2 of the chopped chocolate bar, reserving about 2 oz of the chopped chocolate to add to the top of each cookie before baking.
- 7) Line a cookie sheet with parchment paper. Using a large cookie scoop (3 tbsp), scoop the cookies onto the cookie sheet.
- 8) Add 2-3 chunks of the reserved chopped chocolate to the top of each cookie.
- 9) Bake for 13-14 minutes. Enjoy!