



VEGAN PUMPKIN SPICE COOKIES WITH CHOCOLATE & PECANS

YIELDS: 8 TO 16 COOKIES (DEPENDING ON THE SIZE)

These yummy, fall cookies have a delicate hint of spice to perfectly compliment our favourite seasonal pumpkin flavours. Chewy on the outside, soft on the inside and delightfully autumnal.



Tip: This cookie dough needs to be chilled in the fridge for a few hours before rolling, so plan accordingly.

Ingredients

- 160g Anita's Organic All Purpose Flour
- 60g Anita's Organic Einkorn Flour
- ½ tsp salt
- ¼ tsp baking powder
- ¼ tsp baking soda
- 2 tsp pumpkin spice
- 1 tsp cinnamon
- 115g vegan butter, melted
- 100g cane sugar
- 50g brown sugar
- 100g pumpkin purée (not pumpkin pie filling)
- 1 tsp vanilla extract or the seeds from 1 vanilla bean
- 50g dark chocolate chips
- 50g pecans, chopped finely

Instructions

1. In a large bowl sift together the flours, baking soda, baking powder, salt and spices. Set aside.
2. In a medium sized bowl or jug mix the melted butter, sugars, vanilla and pumpkin purée.
3. Make a well in the centre of the dry ingredients and pour in the wet ingredients. Stir to combine fully.
4. Add the chocolate chips, pecans and fold them into the batter. The cookie dough will be pretty sticky at this point so place the bowl in the fridge for at least an hour or leave overnight.
5. Line 2 cookie sheets with parchment paper and preheat the oven to 350F. Scoop the cookie dough into balls and place on the cookie sheet. * For smaller cookies scoop approx 1 ½ tbsp of dough, for bakery size cookies aim for 2 ½ to 3 tbsp). Sprinkle the top of cookies with cinnamon sugar.
6. Bake in the preheated oven for 12 to 15 minutes, until cookies are lightly golden around the edges and firm to touch. They will still be slightly soft in the center.
7. Allow to cool on the cookie sheet for 10 minutes and then transfer to a wire rack to cool completely. Sprinkle with more cinnamon sugar or drizzle with a pumpkin spice glaze for a little extra zing.

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