Gooey pumpkin chocolate chunk cookies

MAKES 14 • CHILL 30 MIN • BAKE 9–12 MIN

Chewy edges, soft middles and melted chocolate



INGREDIENTS

- 113 g unsalted butter
- 80 g pure pumpkin purée, pressed dry to roughly 60 g
- 110 g light brown soft sugar
- 100 g caster sugar
- 1 large egg yolk
- 1 tsp vanilla extract
- 190 g plain flour
- ¾ tsp bicarbonate of soda
- ½ tsp fine salt
- ½ tsp ground cinnamon, ¼ tsp ginger, ¼ tsp nutmeg
- 180 g dark chocolate chunks

METHOD

1. Brown butter in a pan until nutty and golden. Cool 20 minutes. Press the pumpkin purée dry with kitchen paper.
2. Whisk butter and sugars, then yolk, vanilla and pumpkin. Fold in dry ingredients and chocolate.
3. Chill dough 30 minutes. Divide into 14 balls and flatten slightly.
4. Bake at 180°C/160°C fan for 9–12 minutes until edges set. Cool on tray 10 minutes.

A LITTLE NOTE

Press the purée dry and chill the dough; both help keep the cookies chewy rather than cakey.