

Pumpkin Chocolate Chip Cookies

2 cups all-purpose flour	1 cup packed brown sugar
1 cup uncooked baby (or regular) oatmeal*	1 cup packed brown sugar
1 tsp. baking soda	1 cup granulated sugar
1 tsp. ground cinnamon	1 tsp. vanilla extract
½ tsp. salt	1 egg, slightly beaten
1 cup butter, softened	1 cup pumpkin
	1 cup semi-sweet chocolate chips

* I use baby oatmeal, a throwback to when our daughter was young and I thought it might be healthier. Makes the cookie softer, perhaps too soft for some tastes. But it's a favorite.

1. Combine flour, oats, baking soda, cinnamon and salt.
2. Cream butter, gradually add sugars, beating until light & fluffy. Add egg and vanilla; mix well.
3. Alternate additions of dry ingredients & pumpkin, mixing well after each addition. Stir in chocolate chips. Bake at 350 for 10 - 15 minutes.