

Prep Time: 15 minutes

Cook Time: 12 minutes

Chill Time: 30 minutes

Total Time: 57 minutes

Servings: 24 cookies

Calories: 145 kcal per serving

Table of Contents



- [The Secret to a Chewy Texture](#)
- [Ingredients](#)
 - [For the Cookies:](#)
 - [Optional Garnish:](#)
- [Equipment](#)
- [Instructions](#)
 - [Step 1: Prepare the Pumpkin \(Crucial Step\)](#)
 - [Step 2: Preheat and Prep](#)
 - [Step 3: Mix Dry Ingredients](#)
 - [Step 4: Combine Wet Ingredients](#)
 - [Step 5: Combine](#)
 - [Step 6: Chill the Dough](#)
 - [Step 7: Scoop and Bake](#)
 - [Step 8: Cool](#)
- [Recipe Intensity Guide](#)
- [Pro Tips for Success](#)
- [Nutrition Facts](#)

The Secret to a Chewy Texture

Let's be honest: pumpkin is a tricky ingredient in baking. Because it is packed with moisture, most pumpkin cookie recipes turn out cakey, fluffy, and sponge-like. While a cakey cookie has its place, sometimes you want something with a little more bite and substance.

This recipe is engineered specifically for the chewy texture. We achieve this by using a combination of melted butter (for chew) and a "blotted" pumpkin puree. By removing excess moisture from the pumpkin, we concentrate the flavor and allow the cookie structure to set without becoming a mini-muffin.

Paired with semi-sweet chocolate chips and warm autumn spices, these cookies are the perfect bridge between the cozy flavors of fall and the decadent texture of a classic chocolate chip cookie.

Ingredients

For the Cookies:

- 1 $\frac{3}{4}$ cups (220g) all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg

- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup (113g) unsalted butter, melted and slightly cooled
- $\frac{3}{4}$ cup (150g) dark brown sugar, packed
- $\frac{1}{4}$ cup (50g) granulated sugar
- 1 large egg yolk (room temperature)
- 1 teaspoon vanilla extract
- $\frac{2}{3}$ cup (150g) pumpkin puree, blotted (see instructions)
- 1 $\frac{1}{4}$ cups (220g) semi-sweet chocolate chips

Optional Garnish:

- Flaky sea salt (for sprinkling)
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Equipment

- Baking sheets
 - Parchment paper
 - Mixing bowls
 - Whisk
 - Spatula
 - Electric mixer (hand or stand)
 - Cookie scoop (optional)
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Instructions

Step 1: Prepare the Pumpkin (Crucial Step)

Before you begin, you must remove excess moisture from the pumpkin. Line a plate with two layers of paper towels. Spread the $\frac{2}{3}$ cup of pumpkin puree onto the towels. Place another two layers of paper towels on top and press down firmly. Let this sit for 10 minutes while you prep the other ingredients. This step is the “secret weapon” for a chewy cookie. If you skip it,

your cookies will be cakey.

Step 2: Preheat and Prep

Preheat your oven to 350°F (175°C) . Line two large baking sheets with parchment paper and set aside.

Step 3: Mix Dry Ingredients

In a medium bowl, whisk together the flour, baking soda, cinnamon, nutmeg, ginger, and salt. Set aside.

Step 4: Combine Wet Ingredients

In a large bowl, whisk the melted butter and both sugars together until smooth and no lumps remain. This usually takes about 1 minute. Add the egg yolk and vanilla extract and whisk until fully incorporated. Finally, add the blotted pumpkin puree and mix until smooth. The mixture should look glossy.

Step 5: Combine

Pour the dry ingredients into the wet ingredients. Use a rubber spatula or a mixer on low speed to combine until *just* mixed. Do not over-mix. Fold in the chocolate chips.

Step 6: Chill the Dough

Cover the bowl and chill the dough in the refrigerator for 30 minutes. This allows the flour to hydrate and the flavors to meld, ensuring the cookies don't spread too much in the oven.

Step 7: Scoop and Bake

Scoop rounded tablespoons of dough (about 1.5 tablespoons each) onto the prepared baking sheets, spacing them about 2 inches apart.

Bake for 10–12 minutes. The edges should be set and slightly golden, but the centers will still look soft and slightly underbaked. This is what you want for a chewy center.

Step 8: Cool

Remove from the oven and sprinkle immediately with flaky sea salt if desired. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Recipe Intensity Guide

To help you plan, here is the intensity breakdown for each stage of the process:

- Prep Intensity (Low): Measuring and blotting the pumpkin. Very hands-off.
 - Mixing Intensity (Medium): Requires some elbow grease if mixing by hand, but the electric mixer makes this low.
 - Chill Intensity (Passive): Zero effort. Just wait.
 - Baking Intensity (High Focus): The window between underbaked and overbaked is small. You need to watch the oven closely during the last 2 minutes to ensure they stay chewy.
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Pro Tips for Success

1. Do Not Skip the Blotting: I cannot stress this enough. If you use wet pumpkin puree directly from the can, you will get a cakey cookie. The paper towel method removes roughly 2–3 tablespoons of water.
2. Use the Yolk Only: Using only the egg yolk (no white) adds richness and fat, which contributes to chewiness, whereas the white would add structure and dryness (cakey texture).
3. Don't Overbake: If you wait until the cookie looks "done" in the center, it is already overbaked. The residual heat from the pan will finish cooking the center as it cools.
4. Melted Butter vs. Softened: Melted butter allows the dough to spread slightly more and creates a chewier texture than creamed, softened butter.

Nutrition Facts

(Based on a serving size of 1 cookie. Using 24 cookies per batch.)

- Calories: 145
- Total Fat: 7g

- Saturated Fat: 4g
- Trans Fat: 0g
- Cholesterol: 20mg
- Sodium: 85mg
- Total Carbohydrate: 20g
- Dietary Fiber: 1g
- Total Sugars: 13g
- Protein: 2g