

# COOKIES

A RECIPE BY JANINE SMITH

## ingredients

- 1 Cup butter
- 1 Cup brown sugar
- 1/2 Cup sugar or honey
- 2 eggs
- 1 teaspoon vanilla
- 15 oz pumpkin puree
- 15 oz applesauce
- 4 Cups oatmeal
- 1 1/2 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 tablespoon cinnamon
- 1 Cup mini chocolate chips

## directions

Heat the oven to 350

In a mixing bowl add 1 pound or two sticks of butter, 1 cup brown sugar, half a cup sugar, 2 eggs, 1 teaspoon vanilla, 15 Oz pumpkin puree, 15oz of applesauce, 2 cups of oatmeal. Mix this and let it sit for at least an hour allowing oatmeal to absorb moisture.

In a separate bowl mix one and a half cups flour (more if you're at high altitude), 1 teaspoon baking soda, 1 tablespoon cinnamon, 1 teaspoon nutmeg, half a teaspoon salt, two cups old fashioned oatmeal, 1 Cup of mini chocolate chips.

Add both mixtures together; if the dough is too sticky let it sit longer or add more flour. These cookies will remain in the shape you put them in, so I always use a small scoop, they come out perfectly round. I bake one batch and freeze the rest into balls and allows me to have fresh cookies on hand at a moment's notice.

Bake 25 to 30 minutes.

