

Peanut Butter Chocolate Pumpkin Cookies

INSTRUCTIONS

- In a small bowl, whisk together the dry ingredients and aside.
- In a separate larger bowl, mix together the sugars, butter and peanut butter. Mix well until smooth and fluffy.
- Add in the egg and whisk until fully incorporated.
- Then, gently fold in the dry ingredients.
- The dough will be thick.
- Using a 3 or 4 tablespoon cookie scoop, scoop the dough into balls and place onto a sheet pan.
- Cover with plastic wrap and chill for at least 4 hours or overnight.
- When you're ready to bake the cookies, preheat the oven to 350°F.
- Roll the dough balls in granulated sugar and place on a baking sheet.
- Bake for 10 minutes then remove from the oven and very gently flatten each cookie down with a fork in a crisscross pattern.
- Return to the oven for about 2 more minutes.
- Once baked, allow the cookies to set up and cool on the baking sheet for about 10-15 minutes before gently pressing a chocolate pumpkin into the center of each cookie.
- Allow the cookies to finish cooling completely on the baking sheet before enjoying!

INGREDIENTS

- 1 + 1/4 cup 1-to-1 gluten-free flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 3/4 cup dark brown sugar
- 1/4 cup granulated sugar
- 1 stick unsalted butter, almost melted
- 3/4 cup creamy peanut butter
- 1 teaspoon vanilla bean paste or extract
- 1 large egg, room temperature
- Granulated sugar for rolling the dough
- 10-12 Chocolove Fall Pumpkin Bites in your choice of:
 - Pumpkin Spice in Milk Chocolate
 - Peanut Butter in Dark Chocolate



Recipe by @Violetcooksthings

