Perfect Pumpkin Chocolate Chip Cookies

You will need:

- 1 17.5-ounce package chocolate chip cookie mix
- 1 cup canned plain pumpkin (not pumpkin pie mix)
- 1 egg (or 2 egg whites, if you want to cut down on cholesterol)
- ¼ cup unsweetened applesauce
- 1 tbsp. extra light olive oil or canola oil
- 1 tsp. vanilla extract
- ½ tsp. cinnamon
- ¼ tsp. nutmeg
- $\frac{1}{8}$ tsp. cloves

Directions:

1) Preheat the oven to 350⁰.

2) Place the pumpkin, egg, applesauce, oil, and vanilla extract in a mixing bowl, and combine them together well.

3) Add the cookie mix and the spices, then stir them into the pumpkin mixture.

4) Drop heaping tablespoonfuls on a lightly greased baking sheet, flattening them slightly with the back of a spoon. In the oven the cookies will rise in height, but not spread out any more.

5) Bake 12-15 minutes, until the cookies are slightly browned on the top and bottom.

6) This recipe makes 32 medium cookies. Serve them warm out of the oven, or cold from the refrigerator. Enjoy!