



Pumpkin Caramel Sea Salt Cookies

Yield: Makes about Six Dozen 2-inch cookies

Preheat oven to 350°F

Prepare four baking sheets with parchment paper

A fall favorite of pumpkin, spices, and caramel. Enjoy these cookies anytime of the year too.

5 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon sea salt
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 cup unsalted butter, room temperature
3 cups granulated sugar
2 cups canned pumpkin pack
2 large eggs
2 teaspoons pure vanilla extract
24 oz Trader Joes® Caramel Sea Salt Baking Chips or any type of baking chips (re: Semi-sweet, Milk, Butterscotch).



1. In a large bowl, whisk flour, baking powder, soda, salt, cinnamon, and nutmeg. Set aside.
2. In a mixing bowl with paddle attachment, cream butter, and sugar until light and fluffy, add pumpkin, eggs, and vanilla blending well.
3. On low speed add ingredients, mixing until blended. Add the baking chips.
4. Using a #24 disher, scoop onto prepared baking sheet. Bake in preheated oven until lightly browned on the edges, about 15 to 20 minutes.
5. Cool on cooling racks.