

The Growing Scene, Inc

**Garden Center-Landscaping-Farmstand
17009 Harmony Road, Marengo
(815) 923-7322**

From Grandpa's Garden to Grandma's Kitchen...

GRANDMA'S RECIPE BOOK

Pumpkin Chocolate Chip Cookies

6 cups all purpose flour
1 tsp baking soda
2 tsp baking powder
1 tsp salt
1 1/3 cups shortening
2 1/4 cups sugar
3 eggs
2 tsp. vanilla
1 cup cooked fresh pumpkin
1 package (12 oz.) semisweet chocolate chips
1 cup chopped nuts

Preheat oven to 375 degrees. Sift together flour, baking soda, baking powder and salt; set aside. Beat together shortening and sugar. Beat in eggs and vanilla until well blended. Add pumpkin and mix well. Add dry ingredients and blend well. Stir in chocolate chips and nuts. Drop by heaping tablespoonfuls onto greased cookie sheets about 2 inches apart, and flatten slightly. Bake for 10-12 minutes. Do not brown. Cool on racks. Makes about 4 dozen, 4-inch cookies.

Reprinted from the October 1999 issue of *The Growing Scene Gazette*