

PUMPKIN CHIP COOKIES

Dottie Black

1 can pumpkin or squash pie filling	4 c. flour
2 c. sugar	4 tsp. baking powder
1 egg, beaten	2 tsp. salt
1 c. oil	2 tsp. vanilla
2 tsp. baking soda	2 tsp. cinnamon
2 tsp. milk	1 12 oz. pkg. chocolate chips

Combine pumpkin,sugar,egg and oil. Add baking soda and milk mix together. Add flour,baking powder,salt,vanilia and cinnamon. Stir in 1 12 oz pkg. chocolate chips. Drop on lightly greased cookie sheet. Bake at 375 degress for 10- 15 minutes.

PUMPKIN CHOCOLATE CHIP COOKIE

Loretta Bucci

1 can pumpkin pie mix	4 c. flour
1 tsp. vanilla	2 tsp. milk
2 tsp. baking soda	2 tsp. cinnamon
2 eggs	1 c. oil
1 tsp. baking powder	6 oz. bag chocolate chips
2 c. sugar	1 c. walnuts (option)

Mix eggs,oil and sugar together first then add the rest of the ingredients. Bake at 350 degrees 10 to 12 minutes.

PUMPKIN PIE

Joyce Bailey

2 c. sifted cooked pumpkin	1 tsp. ground ginger
1 c. brown sugar	2 c. milk
½ tsp. salt	2 eggs
1 tsp. ground cinnamon	one pie shell

Combine pumpkin,sugar,salt and spices. Mix thoroughly,add milk and beaten eggs and mix well again. Turn into pie shell and bake until set in moderately hot oven (450 degress) for ten minutes then reduce to 350 degrees and bake for 30 to 35 minutes longer. Makes one 9 inch pie.