



MRS. FIELDS PUMPKIN HARVEST COOKIES

BY **TODD WILBUR**



You're not in the mood for pumpkin pie, but you want to bake something with pumpkin in it for the holidays. Give this clone of the seasonal Mrs. Fields favorite a shot. You'll use pure canned pumpkin, plus there are pecans in there and chunks of white chocolate that can be chopped up from bars. Pull the cookies out when they're still soft in the middle and just slightly browned around the edges, and you'll produce 2 dozen perfectly baked pumpkin-pumped happy pucks.

Update 10/12/17: A more accurate measurement for the flour in this recipe is 14 ounces by weight. If you don't have a scale, add another 2 tablespoons to the 2 1/2 cups of flour called for in the recipe. Also, you may get better results if you bake the cookies at 325 degrees for 16 minutes, or until they are just beginning to turn light brown around the bottom edges.

Check out my other Mrs. Fields copycat recipes [here](#).

Source: *Top Secret Recipes Unlocked* by Todd Wilbur.

GET THIS

1 cup (2 sticks) butter, softened
 2 cups packed dark brown sugar
 1 large egg
 2 teaspoons vanilla extract
 3/4 cup canned pumpkin (pure pumpkin)
 2 1/2 cups all-purpose flour
 1 teaspoon salt
 1 teaspoon baking powder
 1 teaspoon baking soda
 1 1/4 teaspoons ground cinnamon
 3/4 teaspoon ground ginger
 1/2 teaspoon ground nutmeg
 1/2 teaspoon ground allspice
 12 ounces white chocolate chunks
 1 1/2 cups chopped pecans

DO THIS

1. Preheat the oven to 350 degrees F. In a large bowl, cream together the butter, sugar, egg, and vanilla with an electric mixer. Add the pumpkin and mix well.
2. In a separate bowl, stir together the flour, salt, baking powder, baking soda, and spices.
3. Combine the dry ingredients with the wet ingredients and mix well.
4. Add the white chocolate and pecans and stir until combined.

5. Measure 1/4 cup portions 2 inches apart onto baking sheets that are lined with parchment paper or other nonstick material (such as a silicone mat or Release foil). Bake the cookies for 14 to 16 minutes, or until they are just beginning to brown slightly around the edges. The cookies will seem undercooked when they come out, but when cooled, they will be crispy around the edges and soft in the center.

Makes 2 dozen cookies.

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