

Pumpkin cookies good year-round

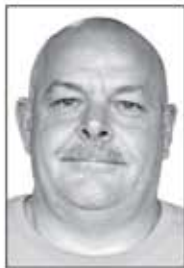
Delicious, full of flavour and so simple is what this week's feature recipe brings to the table. The pumpkin adds a luscious moistness and the pumpkin seeds add a crunch to the texture of this cookie.

This week's recipe comes from Heather B. in Cordova Bay who calls herself an avid reader of Creative Kitchen. Heather works on the Peninsula and says that she can't wait for Fridays to get her *PENINSULA NEWS REVIEW*. "I look forward to reading your articles and even enjoy your recipes, you put a smile on my face with your humour." If I wasn't already married, I think I could get to like Heather.

Anyway, back to the task at hand. Heather says that she uses this recipe as a seasonal one during Thanksgiving and Christmas, but she encourages people to use it all year long.

I am not a big pumpkin lover but this cookie is definitely one I will make again and again, it is that tasty. It's not going to be too long before Easter is here and I would like to ask that if you have a special Easter recipe that you want to share, please send it into us and we will be sure to publish the ones that we can.

Bernie Grimes is the food manager at the Fresh Cup Roastery Cafe. Email your recipes to freshlyroasted@shaw.ca.



Bernie Grimes
Creative Kitchen

White Chocolate Pumpkin Cookies

- 2 cups flour
- 1 cup pumpkin filling
- 2 tsp ground cinnamon
- 1 large egg
- 1 tsp ground cloves
- 2 tsp vanilla extract
- 1 tsp baking soda
- 1 12 oz package white chocolate chips
- 1 cup butter
- ½ cup granulated sugar
- 1 cup pumpkin seeds
- ½ cup packed brown sugar

Preheat oven to 350 degrees. Combine flour, cinnamon, cloves and baking soda in a small bowl. In a mixer cream butter, granulated sugar and brown sugar. Beat in pumpkin, egg and vanilla extract until blended. Gradually add in flour mixture. Stir in white chocolate chips and pumpkin seeds. Drop by rounded tablespoon onto and baking sheet. Bake at 350 degrees for 11 to 14 minutes or until centres are set. Cool on baking sheet for three minutes and then place on a wire rack to finishing cooling.

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