

INGREDIENTS:

- 2 cups granulated sugar
- 1 cup packed brown sugar
- 3/4 cup vegetable oil
- 1 1/2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon allspice
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 15 ounce can pumpkin puree
- 2 eggs
- 3 1/2 cups flour
- 1 cup chocolate chips

DIRECTIONS:

1. Combine sugar, brown sugar and oil in a large mixing bowl. Beat at low speed until blended.
2. Add a mixture of the baking soda, baking powder, salt, allspice, cinnamon, ginger, and nutmeg. Beat at medium speed until blended.
3. Add the pumpkin and eggs and beat at medium speed.
4. Mix in the flour and chocolate chips.
5. Line baking sheets with parchment paper (or lightly grease).
6. Drop batter by 1/4 cup 2 inches apart on baking sheets.
7. Bake at 375 degrees 12-15 minutes or until done.