



# Pumpkin White Chocolate Chip Cookies

Serves 12

## INGREDIENTS

### For the Cookies

2 Vidalia onions, julienned  
1 4Q All Purpose Flour  
1 Tbsp. Cinnamon  
2 tsp. Clove  
2 tsp. Clove  
2 tsp. Baking Soda  
1 tsp. Salt

8oz. Unsalted Butter (Soft)  
8oz. Sugar  
11oz. Brown Sugar  
2 Cups Pumpkin  
2 Eggs  
1 Tbsp. Vanilla  
1 8oz. White Chocolate Chips  
8oz. Pecans

## PROCEDURE

1. Cream together Butter, Sugar and Brown Sugar
2. Add Eggs, Pumpkin and Vanilla, then mix together for 1-2 minutes
3. Add Flour, Spices, Salt and Baking Soda, and mix until incorporated
4. Add White Chocolate Chips and Pecans, and fold them in
5. Scoop and Bake at 350 Degrees for 10-14 minutes

By Chef Johannes Klapdohr, Executive Chef, Old Edwards Inn and Spa. ©2014

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