

Brownie Stuffed Pumpkin Chocolate Chip Cookies

Soft pumpkin chocolate chip cookies with a rich, fudgy brownie center.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not provided	15-18 min	Varies	About 24 XL / 72 regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup canned pumpkin
- 5 large eggs
- 2 Tbsp vanilla extract
- 4 tsp baking soda
- 2 tsp salt
- 7-9 cups all-purpose flour, leveled
- Semi-sweet chocolate chips, measured with your heart
- Prepared brownies, about 4 Tbsp per cookie
- Milk, only if needed

INSTRUCTIONS

1. In a large bowl, cream the melted butter, pumpkin, brown sugar, and granulated sugar until smooth. Beat in the eggs and vanilla until fully combined.
2. Mix in the baking soda and salt. Gradually add 7 cups flour. Add more flour as needed until the dough is soft and workable. If it becomes dry, add milk 1 tablespoon at a time.
3. Stir in the semi-sweet chocolate chips. Bake one test cookie and adjust the flour if needed before shaping the full batch.
4. For each extra-large cookie, combine two 4-tablespoon scoops of dough to make about 5 ounces. Flatten, place 3 tablespoons brownie in the center, wrap the dough around it, and seal completely.
5. Bake at 325-350°F for 15-18 minutes, based on altitude, oven, and cookie size. For smaller 2-ounce cookies, bake about 12-14 minutes.
6. After baking, press about 1 tablespoon brownie pieces onto each cookie. Let the cookies set on the baking sheet before moving them to a cooling rack.

WENDY'S TIPS & NOTES

- At more than 4,000 feet, 325°F works well. At lower altitudes, 350°F may work better.
- Freeze cooled baked cookies in an airtight container with parchment between layers. To reheat, place frozen cookies in a cold oven, set it to 350°F, and warm 8 minutes for small cookies or 10-12 minutes for large cookies. Do not thaw first.
- For frozen unbaked dough, bake directly from frozen and add a couple of minutes to the original baking time.

OPTIONAL WEIGHT MEASUREMENTS

If you prefer weighing ingredients, these are the measurements I use:

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- All-purpose flour: 1,272-1,412 g