

## PUMPKIN CHOCOLATE CHIP COOKIES

1 c. pumpkin	1/2 tsp. salt
3/4 c. sugar	1 tsp. baking soda
1/2 c. oil	1 tsp. milk
1 egg	1 c. chocolate chips
2 c. flour	1 tsp. vanilla
2 tsp. baking powder	Nuts (optional)
1 tsp. cinnamon	

Dissolve baking soda in milk; set aside. In large bowl add pumpkin, sugar, oil, and egg; stir. Add flour, baking powder, cinnamon, salt and baking soda mixture. Mix well. Stir in chocolate chips and vanilla. Spoon onto cookie sheet. Bake at 375 degrees 10 to 12 minutes or until done.

## PUMPKIN BREAD

1/3 cup fat-free milk	2 teaspoons baking powder
2 1/2 tablespoons vegetable oil	2 teaspoons ground cinnamon
2 large eggs	1/2 teaspoon baking soda
2 large egg whites	1/2 teaspoon salt
1 (15-ounce) can pumpkin	1 cup raisins
2 cups all-purpose flour	1/4 cup chopped pecans
1 cup quick-cooking oats	Cooking spray
1 cup sugar	

Preheat oven to 350°. Combine the first 5 ingredients in a medium bowl; stir well with a whisk.

Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 6 ingredients (flour through salt) in a large bowl; make a well in center of mixture. Add pumpkin mixture to flour mixture, stirring just until moist. Fold in raisins and pecans.

Spoon batter into 2 (8 x 4-inch) loaf pans coated with cooking spray. Bake at 350° for 50 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes in pans on a wire rack; remove from pans. Cool completely on rack.

Note: To freeze individual slices, place in heavy-duty zip-top plastic bags. Remove excess air from bags; seal and freeze up to 4 months. To thaw, let stand at room temperature. Makes 2 loaves.