PUMPKIN CHOCOLATE CHIP COOKIES

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

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

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.