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I, hereby submit my original recipe, or a recipe I have permission to share, titled "" for consideration into ACF Kona Kohala Chef's Association Recipe Project.

The full name of the originator, if there is any, is .

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KONA KABOCHA CHOCOLATE CHIP COOKIES

YIELD: 60 COOKIES

8 Oz. unsalted butter, softened	1 Cup white sugar
1 Cup light brown sugar	2 large eggs
1 teaspoon vanilla extract	1 Cup pureed, cooked kabocha pumpkin
3 Cups All purpose flour	2 teaspoons baking soda 1/2 teaspoon salt
1 teaspoon cinnamon	1/2 teaspoon ginger
1/4 teaspoon nutmeg	1/4 teaspoon ground cloves
1 Cup of Kona chocolate cut in chunks	1 Cup chopped macadamia nuts

- Heat the oven to 350 degrees.
- Line cookie pans with parchment paper or spray with nonstick spray. In a mixer bowl, cream the butter and both sugars.
- Add the eggs, one at a time and blend in. Mix in the vanilla and pumpkin puree.
- Combine the remaining dry ingredients (except the chocolate and nuts) Mix dry ingredients into wet ingredients a third at a time.
- Remove from the mixer and fold in chocolate and nuts.
- Scoop cookie dough by heaping tablespoons onto parchment lined sheets
- Bake for 15 to 20 minutes, and then rest on pan for two minutes.
- Cool completely on a wire rack before packaging. Keeps well in the freezer.

Recipe adapted by
Patti Kimball