Pumpkin Pecan Chocolate Chunk Cookies

2 1/4 cup flour

2 1/4 teaspoons baking powder

3/4 teaspoons salt

3 tsp pumpkin pie spice

3/4 cup butter, room temperature

1 1/4 cup light brown sugar

1 cup sugar

2 tsp vanilla

2 eggs

1 cup canned pumpkin

1 cup chopped pecans

1 1/2 cups semi-sweet chocolate chunks

Whisk together flour, baking powder and pumpkin pie spice. Set aside.

Cream butter.  Add both sugars and beat until light and fluffy.

Add vanilla.  Add eggs one at a time and beat until combined.

Add flour/spice mixture to sugar mixture in three additions.

Alternate with pumpkin in two additions, ending with flour mixture.

Stir in chopped pecans and chocolate chunks.

Drop on cookie tray lined with a silpat baking mat.

Bake at 350 degrees for 10-12 minutes. Makes about four dozen cookies.