

Cranberry Pumpkin Cookies

2 cups all purpose flour	1 large egg
1 teaspoon ground cinnamon	1 cup canned pumpkin
1 teaspoon baking powder	1 teaspoon vanilla
1/2 teaspoon baking soda	1 1/2 cups fresh or frozen cranberries, chopped
1/2 teaspoon ground nutmeg	3/4 cup chopped pecans
1 cup granulated sugar	1 cup white chocolate chips
3/4 cup butter or margarine, softened	

Preheat oven to 350 degrees.

Combine flour, cinnamon, baking powder, baking soda, and nutmeg in medium bowl. Beat sugar and butter in large bowl with mixer until light and fluffy. Add egg, beat well. Add pumpkin and vanilla, beat well. Gradually beat in flour mixture, mixing until just moist. Stir in cranberries, nuts, and chips. Drop by rounded teaspoonfulls onto ungreased baking sheets. Bake for 20 minutes or until golden brown. Let stand for 2 minutes, remove to wire racks to cool completely. Yield 3 dozen.