Pumpkin Chocolate Chip Oatmeal Cookies

Ingredients:

3 Cups (360g)	All Purpose Flour
1 Tblsp	Corn Starch
1 Tsp	Baking Powder
½ Tsp EACH	Baking Soda & Salt
1½ Tsp	Cinnamon
½ Tsp EACH	Nutmeg, Ginger, & Coriander
1 Cup (226g)	Unsalted Butter, Browned
6 Tblsp (117g)	Maple Syrup (Optional)
1½ Cup (320g)	Brown Sugar, Dark & Packed
2-3 Tblsp	Orange Zest (Optional)
1 Cup (227g)	Pumpkin Puree
2 Tsp	Vanilla
½ Tsp	Fiori di Sicilia (Optional for mild Citrus accent)
2	Large Eggs @ room temp
1½ Cup (149g)	Oats, Rolled Old Fashioned
10 Oz (283g)	Chocolate Chips/Chunks
8 Oz (227g)	Pecans; Unsalted & Roasted/Toasted & Coarsely Chopped
Yield:	***~45 Cookies @ 1.2 Oz***

Directions:

1. Brown Butter.
   [*Brown Butter*: Melt 1¼ Cups (20 Tblsps) Butter in Pan over Medium Heat and keep stirring/swirling pan throughout process. Butter will crackle and pop. Once crackling stops, monitor Butter for fragrance and amber brown bits, about 2 minutes. Let cool. Refrigerate until Butter firms.]
2. Whisk Dry Ingredients together; Flour, Baking Powder, Baking Soda, Salt, & Spices.
3. In Mixer Bowl cream Butter and Sugars (and Orange Zest, if used) until uniformly smooth, light, and sticks to the side of the Bowl.
4. Add Pumpkin Puree and beat until well blended.
5. Add Vanilla and Fiori di Sicilia, if used, and beat until well blended
6. Add Eggs and beat until creamy.
7. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
8. Add Pecans, Oats, and Chocolate Chips/Chunks. Beat until evenly mixed.
9. Cover and refrigerate Dough for <u>at least</u> 3 hours.
10. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
    Scoop ~2½ Tablespoons of Dough (#30 Scoop slightly overfilled) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet.
11. Bake 12 minutes or until cookies firm and edges just start to brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.