

Pumpkin Brownies



Ingredients

Pumpkin batter

1 cup all-purpose flour

1 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

2 tsp. pumpkin pie spice

2 eggs

1 cup pumpkin puree

1/2 cup sugar

1/2 cup light brown sugar

1/2 cup light olive oil

1 tsp. pure vanilla extract

Sift flour, baking powder, baking soda, salt and pumpkin pie spice into a medium bowl; set aside. Whisk together eggs, pumpkin puree, both sugars, oil and vanilla extract in a large bowl. Gradually add the flour mixture and stir until combined; set aside.

Preheat oven to 350°F. Grease an 8-inch square baking pan; set aside.

Brownie batter

1 stick butter

6 Tbsp. baking cocoa

1 cup + 2 Tbsp. sugar

1/4 tsp. salt

2 medium eggs

1/2 tsp. pure vanilla extract

2/3 cup all-purpose flour

1/4 tsp. baking powder

Directions

Cut butter into 8 pieces and place in a microwave-safe bowl. Cook on high for 1 minute or until butter is melted. Stir in cocoa and mix until smooth. Add sugar, salt, eggs and

vanilla extract; mix well with spoon until thoroughly combined. Add flour and baking powder; mix well.

Pour brownie batter into prepared pan, spread out with a spatula then top with pumpkin batter. If desired, swirl pumpkin into the brownie batter using the spatula. Bake for 40 to 50 minutes or until tops turn golden brown and a knife inserted into the center comes out clean. Let cool in pan for 10 minutes. Serve warm with pumpkin ice cream.