



Swirled Pumpkin-Chocolate Brownies

Serves 12

Ingredients:

1 cup flour
3/4 cup pumpkin puree
1/8 teaspoon allspice
2 sticks butter
1 teaspoon baking powder
2 cups sugar
4 oz cream cheese
5 eggs
2 tablespoons brown sugar
1/8 teaspoon ground nutmeg
3 tablespoons cocoa powder
1 tablespoon vanilla extract
1/4 teaspoon ground cinnamon
10 oz bittersweet chocolate chips

Directions:

1. Preheat oven to 350° F. Line a baking pan with parchment paper.
2. Whisk together chocolate chips and melted butter in a mixing bowl. Mix together well.
3. Add 4 eggs, sugar and vanilla extract to chocolate chip mixture. Mix well. Fold in baking powder, flour and cocoa powder.
4. In a separate mixing bowl, whisk together allspice, pumpkin puree, cream cheese, 1 egg, ground nutmeg, and ground cinnamon.
5. Pour 3/4 of the brownie mixture onto the baking pan. Pour on pumpkin puree mixture, then pour remaining brownie batter. Swirl together with a small spoon.
6. Place in oven and bake for 45-50 minutes.

7. Remove from oven and let cool.

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CookingMethod: Bake

Week: 201447

RecipeIntro: A fantastic fall treat for everyone.

Season: Winter