

PUMPKIN SWIRL BROWNIES – Robin Chase

1/2 Cup (1 stick) butter
6 ounces chocolate chips
2 Cups all-purpose flour
1 tsp. baking powder
1 3/4 Cups granulated sugar
4 large eggs
1 Tbl. vanilla extract
1 1/4 Cups pumpkin puree
1/4 Cup vegetable oil
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 Cup chopped walnuts

Preheat oven to 350°F. Line a 9 x 9 x 2" pan with parchment paper.

Melt butter and chocolate, and set aside. Beat sugar, egg and vanilla. Beat in flour and baking powder. Divide batter into two cups per bowl. Stir pumpkin, oil, cinnamon and nutmeg into other bowl. Transfer half of the chocolate batter to the lined baking pan, and top with half of the pumpkin batter. Repeat, working quickly so the batter layers do not set. Swirl like marble, and add nuts to the top. Bake 35-45 minutes until a toothpick comes out clean.