

Fall Harvest Pumpkin Brownies

Submitted by Caroline Moore

To Make the Brownie Batter:

(adapted from In Katrina's Kitchen)

Ingredients:

- 1 cup butter
- 2 cups sugar
- 3 eggs
- 3 teaspoons vanilla
- 2/3 cup of unsweetened cocoa (I used Hershey's Special Dark)
- 1 cup King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder

Directions:

Preheat oven to 350°F. Grease an 8x8 pan.

Melt butter in a medium saucepan over low heat. Remove from heat and add in sugar, stir to combine. Beat in eggs and vanilla.

In a separate bowl, mix together cocoa, flour, salt, and baking powder.

Slowly stir flour mixture into butter mixture until just combined.

To Make the Pumpkin Filling:

(adapted from <http://bsugarmama.com/>)

Ingredients:

- Heaping 1/2 cup of pumpkin (canned or real)
- 3 oz cream cheese, softened
- 1 egg
- 2 Tablespoons brown sugar
- 1 1/4 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp nutmeg

Directions:

In a small bowl, mix together pumpkin, brown sugar, cinnamon, ginger, and nutmeg. (If desired, you can taste the mixture at this point and adjust the spices to your taste - before adding the raw egg!). Mix in cream cheese to pumpkin mixture, beating until smooth. Add egg and stir until fully incorporated.

Putting It All Together:

Pour one half of the brownie mixture into the pan. Layer all your pumpkin filling on top, ensuring that pumpkin covers the whole pan. Spoon the rest of the brownie mixture on top. At this point, you can decide to swirl the pumpkin, by running a knife through the batter to create a swirl design, or leave the brownie mix on top to create a layered look.

Bake for 20-25 minutes, or until brownies are set – when in doubt, under-bake slightly, as the brownies will continue to cook a bit as they cool. Enjoy!