



6 SERVINGS



75 MINUTES



323 CALS

Get Ready to “Fall” for These Pumpkin Brownies

SOPHIE VIAU

Ingredients

- 2 eggs
- 1/2 tsp vanilla extract
- 1/2 cup brown sugar
- 1/4 cup white sugar
- 2/3 cup flour
- 1/3 cup cocoa powder
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter
- 1/2 cup pumpkin puree
- 3 tbsp cream cheese
- 1 tsp ground cinnamon

Instructions



PREP: 30M

| COOK: 45M

| READY IN: 1H 15M

1. Preheat oven to 350F.
2. Mix the eggs, white sugar, brown sugar, and vanilla in a large bowl.
3. Mix the flour, cocoa powder, baking powder, and salt in a separate bowl. Then, slowly stir the dry mixture into the wet mixture.
4. Melt the butter, then add it into the brownie mixture.
5. In another bowl, mix the pumpkin puree with the cream cheese, cinnamon, and nutmeg.
6. Butter a square-shaped baking dish, and pour the brownie mixture in.
7. Randomly add small amounts of the pumpkin mixture into the brownie mix. Using a toothpick or the tip of a knife, make "spirals" to blend the two mixtures together.