

Pumpkin Chocolate Chip Brownies by Lynn's Recipes



A great fall treat combining pumpkin and chocolate, which go great together. This recipe comes from Pinterest, Small Home Big Start.

Ingredients:

- ½ cup pumpkin puree
- 1 whole egg
- 2 egg whites
- 1 Tablespoon vegetable or canola oil
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon unsweetened cocoa powder
- ½ teaspoon ground cinnamon
- ½ teaspoon allspice
- ¼ ground nutmeg
- ¼ teaspoon salt
- 2/3 cup brown sugar, packed
- ½ cup semisweet chocolate chips

Preheat oven to 350°. Line an 11" x 7" pan with parchment paper.

In a large bowl, combine pumpkin puree, eggs and oil until smooth. Set aside.

In a separate medium bowl, mix together the flour, baking powder, spices, salt and brown sugar. Add to the wet ingredients and mix until thoroughly incorporated. Stir in the chocolate chips.

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Pour into prepared pan and spread evenly. Bake for 15-20 minutes or until a toothpick comes out clean. Cool completely before cutting.

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