

Pumpkin Blondies

Makes 15 bars



Ingredients

2½ cups all-purpose flour
1 tablespoon pumpkin pie spice
1½ teaspoons baking soda
1 teaspoon kosher salt
1 cup (two sticks) unsalted butter
1¾ cups granulated sugar
1 large egg
1½ cups pumpkin puree
2 tablespoons vanilla extract
1-1½ cups chocolate chips

Steps

1. Preheat oven to 350°F. Spray or butter a piece of parchment paper with nonstick cooking spray and place in a 9x13-inch baking dish.
2. In a large bowl, whisk together the flour, baking soda, salt, and pumpkin spice.
3. In a separate bowl, beat the butter with an electric mixer until pale and creamy. Add the sugar and beat until fluffy. Mix in the pumpkin puree, vanilla, and egg. Slowly add the flour mixture and mix until combined. Fold in the chocolate chips with a rubber spatula. Spread evenly into baking dish.
4. Bake for 35 to 45 minutes, or until a toothpick inserted in the center comes out clean. Cover with foil if it is browning too fast before center is done.
5. Let cool 20 minutes in dish before serving. Cut into bars and enjoy your delicious pumpkin blondies!