

Donna's Recipe

WISC -TV3

Live At 4

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Pumpkin Brownies

Oh these are SO good. Super moist! You can't eat only one.

3/4 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt

3/4 cup butter, melted
1-1/2 cups sugar
2 teaspoons vanilla
3 large eggs

1/4 cup cocoa powder
1/2 cup semisweet chocolate chips

1/2 cup pumpkin puree
1/2 cup chopped walnuts

Preheat oven to 350 degrees. Butter a 7 x 11 inch baking pan.
In a small bowl, combine flour, baking powder, and salt. Set aside.

In a medium bowl, combine the melted butter, sugar and vanilla. Stir to mix well. Using a spoon, mix in eggs one at a time. Gradually stir in the flour mixture.

Divide the batter evenly between two separate bowls.

In one bowl, stir in cocoa powder and chocolate chips.

In the second bowl of batter, stir in the pumpkin puree and walnuts.

Using a large spoon, place large dollops of alternating chocolate mixture and pumpkin mixture in the baking pan. Using a knife, swirl the batters.

Bake for 30 - 35 minutes or just until a knife inserted in the middle comes out clean.
Do not over bake!

Makes 20 bars

Per bar: 190 Calories; 10g Fat; 3g Protein; 23g Carbohydrate; 1g Dietary Fiber;
50mg Cholesterol; 148mg Sodium.

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