



Pumpkin Brookies

PUMPKIN SEASON ONLY COMES ONCE A YEAR, SO WHY SHOULD YOU HAVE TO CHOOSE BETWEEN BROWNIES AND COOKIES?

INGREDIENTS

- 2 c. flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 3/4 tsp. nutmeg
- 1/2 c. butter, softened
- 1/2 c. sugar
- 1/2 c. brown sugar
- 1 egg
- 2/3 c. pumpkin puree
- 1 tsp. vanilla extract
- 1 c. chocolate chips
- 1 box brownie mix

INSTRUCTIONS

- Preheat oven to 350 degrees F. Grease a 12-cup muffin tin with cooking spray.
- Prepare brownie batter according to box instructions. Set aside.
- Whisk together flour, salt, baking soda, baking powder cinnamon and nutmeg in a medium bowl until evenly combined. In a separate large bowl, combine butter and sugars. Beat until light and fluffy. Add egg, pumpkin and vanilla and mix until evenly combined. Gradually, add the dry ingredients and mix until just combined. Fold in chocolate chips.
- Divide brownie batter between the muffin cups. Each cup should be filled halfway to two-thirds of the way up. Scoop rounded tablespoons of cookie dough and roll them into balls. Place the cookie dough balls into the centers of a each brownie batter-filled cup. Bake for 15-20 minutes, until a toothpick inserted into the brownie cup comes out with a few moist crumbs. (Use any extra cookie dough to bake pumpkin chocolate chip cookies!)
- Let cool in muffin tin for about 10 minutes, then transfer brookies to a cooling rack. Serve warm or at room temperature.



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