

Pumpkin Swirl Brownies

You won't believe how delicious the combination of pumpkin and chocolate can be! Enjoy.

Ingredients:

8 tablespoons (1 stick) unsalted butter, plus more for pan
6 ounces bittersweet chocolate, chopped
2 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1½ cups sugar
4 large eggs
1 tablespoon pure vanilla extract
1¼ cups pumpkin puree
¼ cup vegetable oil
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg

Directions:

1. Preheat oven to 350 degrees. Butter a 9-inch square baking pan or dish.
2. Melt chocolate and butter in a heatproof bowl in double boiler; stirring occasionally until smooth.
3. Whisk together flour, baking powder, and salt in a large bowl; set aside. Mix sugar, eggs, and vanilla with an electric mixer; beat until fluffy and well combined, 3 to 5 minutes. Stir in flour mixture.
4. Divide batter between two medium bowls. Stir chocolate mixture into one bowl. In other bowl, stir in pumpkin, oil, cinnamon, and nutmeg. Transfer half of chocolate batter to prepared pan smoothing top with a rubber spatula. Top with half of pumpkin batter. Repeat to make one more chocolate layer and one more pumpkin layer. Work quickly so batters don't set.
5. With a small spatula or a table knife, gently swirl the two batters to create a marbled effect.
6. Bake until set, 40 to 45 minutes. Let cool in pan on a wire rack. Cut into 16 squares.

Notes: adapted from Martha Stewart recipe.

