



Pumpkin Brownies

Preheat oven to 350°F

9x13-inch pan, foiled, sprayed with a non-stick spray

Makes about 24

Dense, moist and cake-like, they have a pumpkin flavor perfect for fall.

1 cup	unsalted butter, room temperature
2 cups	brown sugar, packed
2 large	eggs
3 tsp	pure vanilla extract
2 cups	all-purpose flour
2 tsp	baking powder
1-1/2 tsp	ground cinnamon
1/2 tsp	ground ginger
1/4 tsp	ground cloves
1/2 tsp	salt
1-1/2 cups	pumpkin pack
1 cup	pecans, chopped
1/2 cup	cream cheese, room temperature
1/4 cup	granulated sugar
2 large	egg yolks
1 tbsp	whole milk

1. In a large bowl, beat the butter until light. Gradually add brown sugar and beat until well blended, about 2 minutes. Add eggs and vanilla and beat to blend. Add flour, baking powder, and spices, beat until well mixed. Beat in pumpkin. Stir in nuts. Spread batter in prepared pan (batter will be thick).
2. Mix cream cheese, sugar, egg yolk, and milk in bowl to blend. Drop cream cheese mixture by heaping tablespoons atop batter. Using small knife, gently swirl cream cheese mixture into batter, creating marbled pattern.
3. Bake until tester inserted into center comes out clean and top is firm, about 35 minutes.

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