

Pumpkin Blondies

Servings:	Prep Time:	Cook Time:	Total Time:
16	15 minutes	28 minutes	43 minutes

Ingredients:

- 1 ¼ c unsalted butter
- ¾ c (183 g) canned pumpkin puree, Libby's
- 2 ½ c + 2 tbsp all-purpose flour, spooned and leveled
- 1 ½ tsp pumpkin pie spice
- ¾ tsp baking soda
- ¾ tsp baking powder
- ¾ tsp salt
- 1 ½ c light brown sugar
- 3 egg yolks
- 1 tbsp vanilla
- ½ c white chocolate chips
- 2 tbsp granulated white sugar
- ¼ tsp pumpkin pie spice



Instructions:

1. Preheat oven to 350 degrees. Spray a 9x9 pan with non-stick spray and line it with parchment paper.
2. Add the butter to a pot and heat it over medium heat. Allow the butter to melt and come to a simmer. Simmer until the butter is giving off a nutty scent and has browned. The whole process should take about 5 minutes. Remove the butter from the heat and allow it to cool until it's room temperature but still liquid.
3. Then dry your pumpkin. This may seem weird, but it is the only way these blondies will bake properly and not turn out cakey. Spread your pumpkin on a plate and place a paper towel over the top. Lightly press to absorb the liquid. Repeat the step at least five more times. (It needs to be reduced to 1/3 c from ¾ c). Set aside.
4. In a medium bowl, whisk together the flour, 1 ½ tsp pumpkin pie spice, baking soda, baking powder, and salt. Set aside the flour mixture.
5. To a large bowl, add the brown butter, brown sugar, egg yolks, vanilla, and pumpkin puree and mix with a hand mixer on medium speed until combined and smooth.
6. Add the dry ingredients to the wet ingredients and combine on low speed.
7. Fold in the white chocolate chips with a rubber spatula.
8. Press the dough into the prepared pan.
9. Mix the granulated white sugar and pumpkin pie spice together in a small bowl. Sprinkle it over the top of the blondies.
10. Bake the blondies for 26-28 minutes until the center is slightly puffy and a toothpick comes out from the center with just a few moist crumbs.
11. Let the blondies cool in the pan for 15 minutes, then sprinkle extra white chocolate chips over the top if you want. Then let the blondies cool completely.
12. Remove the blondies from the pan and cut into squares. Enjoy!