



## PALEYFAMILY Screening

### WATCH PARTY RECIPE

# PUMPKIN CHOCOLATE CHIP BLONDIES



Please make sure to always have adult supervision during arts and crafts.

### INGREDIENTS

- 2¼ cups all-purpose flour
- 1 cup granulated sugar
- 1 cup white chocolate chips
- 1 tbsp pumpkin pie spice
- 1 cup dark brown sugar
- 1 cup dark chocolate chips
- 1 tsp ground cinnamon
- 1 large egg
- 1 tsp baking soda
- 1 tsp coarse sea salt
- 1 tbsp vanilla extract
- 1 cup unsalted butter
- 15 oz pumpkin puree

### INSTRUCTIONS

1. Preheat the oven to 350°F (180°C). Grease a 9 x 13-inch (22 x 33-cm) pan with butter or nonstick cooking spray and then line the pan with parchment paper, leaving an overhang on all sides. Grease the parchment with butter or nonstick cooking spray and then set it aside.
  2. In a medium bowl, whisk together the flour, pumpkin pie spice, cinnamon, baking soda and salt. Set it aside.
  3. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using an electric hand mixer, cream the butter, granulated sugar and dark brown sugar on medium-high speed until smooth. Beat in the egg and vanilla until combined. Then, beat in the pumpkin puree. If the mixture looks curdled, don't freak out!
  4. Reduce the speed to low and mix in the dry ingredients until just combined. Fold in the dark and white chocolate chips with a rubber spatula.
  5. Spread the batter evenly in the prepared pan. Bake 35 to 40 minutes, until the edges begin to pull away from the sides of the pan and a toothpick inserted into the center comes out with just a few moist crumbs attached. Cool completely in the pan before cutting into bars.
- Notes:** Cover and store leftover blondies in an airtight container at room temperature for 2 to 3 days.