



# Pumpkin Brownies

Serves 9-12

- Main batter:
  - ½ cup butter, room temperature
  - 1 cup brown sugar
  - 1 large egg
  - 1 teaspoon vanilla
  - 1 cup flour
  - 1 teaspoon baking powder
  - ¾ teaspoon cinnamon
  - ¼ teaspoon ginger
  - ¼ teaspoon salt
  - 1/8 teaspoon cloves
  - ¾ cup canned pumpkin (pure, not the filling)
- Cream cheese filling:
  - 2 ounces cream cheese, softened
  - 2 tablespoons sugar
  - 1 small egg yolk
  - 1 tablespoon cream or sour cream

## Instructions

- Preheat oven to 350.
- For main batter: In a medium bowl cream butter and sugar first and then add egg and vanilla and mix again. Add remaining ingredients and mix well. The mixture will be thick.
- Transfer to 8x8 or 9x9 square pan and spread evenly in the pan.
- Prepare the cream cheese filling by blending well the cream cheese and sugar. Mix until there are no lumps and then add the egg and cream. Mix again.
- To finish: Take the point of a small knife and carve 10 or 12 trenches across the pan (the filling is going to fill the trenches). Pipe stripes across the pan using a ¼ tip or thereabouts.
- If you do not have a piping bag and tip, spoon the cream cheese filling into a small baggie, snip one end and squeeze and pipe into the trenches. Then take a toothpick and run it from side to side, crosswise through the stripes (back and forth) to create a lovely pattern.
- Bake until center pokes clean when tested with a toothpick. About 30 minutes, depending on size of pan used. Serve plain or plate with a scoop of vanilla ice cream and a splash of caramel sauce. This dessert is a crowd- pleaser.

# Miracle Brownies

- $\frac{3}{4}$  cup flour
- 1 cup sugar
- 7 tablespoons unsweetened cocoa powder
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{2}{3}$  cup shortening OR 6 ounces butter, room temperature
- 2 unbeaten eggs
- 1 teaspoon vanilla
- 1 tablespoon corn syrup or agave (not required)

## Instructions

- Sift dry ingredients into medium sized bowl. Add remaining ingredients and mix well with a wooden spoon until blended. Mixture will be thick and will require some strength to blend.
- Spread into an 8x8 or 9x9 greased pan. At this point you can sprinkle with some fresh raspberries or fresh cranberries and bake in a 350 oven until just barely done. Brownies are always better when slightly underbaked.
- For a festive presentation, plate individual smaller servings on a dessert plate with a swoop of chocolate sauce, vanilla ice cream and a sprinkle of powdered sugar. Children love to help plate.