Pumpkin Chocolate Chip Bars (dessert)

Prep: 10 mins. | Cook time: 35 mins. | Serves: 12



Ingredients:

1 c. butter, (2 sticks)
1 T. pumpkin pie spice
1 c. light brown sugar, packed
1 c. granulated sugar
1 c. pumpkin puree
2 tsp. vanilla extract
1 egg
2 c. flour
1 tsp. baking powder
1/4 tsp salt
1 c. chocolate chips
1 c. dark chocolate chips

Instructions

1.Preheat oven to 350 degrees. Spray a 9x13 pan with cooking spray, then line with parchment paper. set aside.

2.In a medium saucepan, melt the butter over a medium heat. Then add in 1 tablespoon of pumpkin pie spice.

3.Stir in both sugars, then add in 1 cup of the pumpkin, vanilla extract, beat until combined. Then slowly add in the egg.

4.In a separate bowl, combine the flour, baking powder, baking soda and salt. Beat the dry ingredients into the wet ingredients on a low speed of the mixer.

5.Add in chocolate chips and pour the batter into your prepared pan.

6.Bake for 25-30 minutes until a tester inserted comes out clean.

Cool completely. Slice and serve.