

Pumpkin Chocolate Chip Squares

Ingredients

All-purpose flour	2 c
Pumpkin pie spice	1 T
Baking soda	1 tsp
Salt	0.75 tsp
Unsalted butter, room temperature	1 c
Sugar	1.25 c
Egg	1 Large
Vanilla extract	2 tsp
Canned pumpkin puree	1 c
Semi-sweet chocolate chips	1 (12 oz) pkg

24 svgs

Directions

- Preheat oven to 350 degrees.
- Line bottom and sides of a 9- by 13-inch baking pan with foil, leaving an overhang on all sides.
- In a medium bowl, whisk together flour, pie spice, baking soda, and salt; set aside.
- With an electric mixer, cream butter and sugar on medium-high speed until smooth; beat in egg and vanilla until combined.
- Beat in pumpkin puree (mixture may appear curdled).
- Reduce speed to low, and mix in dry ingredients until just combined.
- Fold in chocolate chips.
- Spread batter evenly in prepared pan.
- Bake until edges begin to pull away from sides of pan and a toothpick inserted in center comes out with just a few moist crumbs attached, 35 to 40 minutes.
- Cool completely in pan.