



### **Pumpkin Swirl Brownies-** About 2 dozen

#### **Ingredients:**

6 tablespoons melted unsalted butter  
1/4 teaspoon salt (omit if using salted butter)  
1 1/2 cups granulated sugar (288 grams)  
2 large eggs  
1 cup canned pumpkin (240 grams)  
1/3 cup water  
1 3/4 cups all-purpose flour (220 grams)  
1 1/2 teaspoons ground cinnamon  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon ground nutmeg

#### *Swirl:*

8 oz cream cheese, softened  
1/4 cup granulated sugar (48 grams)  
1/4 teaspoon vanilla  
1 large egg



#### **Directions:**

Preheat oven to 350 degrees F. Line a 15×10 inch pan with non-stick foil or just spray with cooking spray.

*Pumpkin Batter:* Mix together the butter and sugar. With a mixing spoon or whisk, beat in eggs, pumpkin, and water until well blended, scraping down sides of bowl as needed. Mix flour, cinnamon, baking soda, baking powder, and nutmeg together; stir into batter. Spread all but a few tablespoons batter evenly in prepared pan. Reserve the few tablespoons of batter

*Swirl:* In a second bowl, beat cream cheese, sugar and vanilla until smooth. Add egg and beat just until it's mixed in. Drop tablespoons of cheese mixture over pumpkin batter, then drag a knife through to make marbles. Drop reserved tablespoons of pumpkin batter over top. The reason for this is, there's a lot of white batter, so putting a few tablespoons of pumpkin batter on top gives more of a contrast.

Bake on center rack until pumpkin batter springs back when touched, about 30 minutes. Let cool completely in pan, then chill for an hour or more. Cut into 24 bars.