



Pumpkin Brownies

FROM THE KITCHEN OF:  Way Public Library



INGREDIENTS:

1 c. sugar
3/4 c. flour
1/4 c. baking cocoa
1/2 tsp. salt
1/4 tsp. baking soda
1/2 c. canola oil
2 large eggs, room temp.

PUMPKIN BATTER:

1 c. sugar
1 c. flour
1/2 tsp. salt
1/2 tsp. pumpkin pie spice
1/4 tsp. baking soda
3/4 c. canned pumpkin
2 large eggs, room temp.

DIRECTIONS:

1. Preheat oven to 350°F. Line a 13x9-in. pan with parchment; grease paper. In a large bowl, whisk sugar, flour, cocoa, salt & baking soda. In a small bowl, whisk oil, eggs & vanilla; stir into dry ingredients just until moistened.
2. For pumpkin batter, in a large bowl, combine sugar, flour, salt, pumpkin pie spice & baking soda. In a small bowl, whisk pumpkin and eggs; stir into dry ingredients just until moistened. Spread half the cocoa mixture into prepared pan (layer will be thin). Drop half the pumpkin mixture by tablespoons over top; gently spread to cover most of brownie mixture. Drop remaining pumpkin & cocoa mixtures by tablespoons over pumpkin layer. Gently spread and swirl.
3. Bake until a toothpick comes out clean, 25-30 minutes. Cool in pan. Lifting with parchment, remove from pan. Cut into bars. Enjoy!



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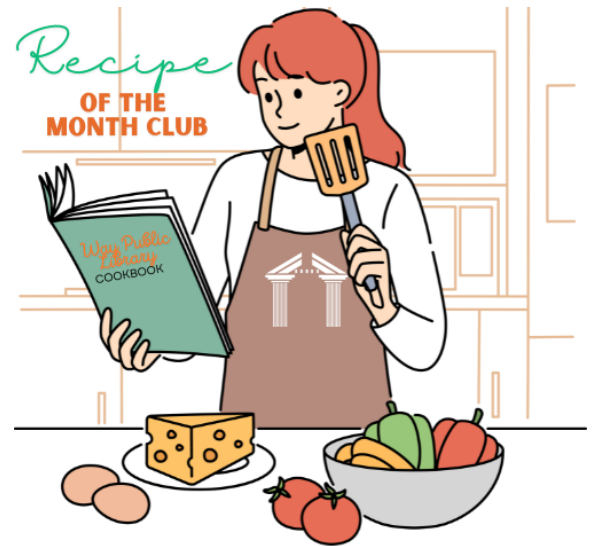
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The name "pumpkin pie spice" refers to the mix of spices used to flavor pumpkin pies - among other things. Sadly, the mix itself contains no actual pumpkin, which is quite confusing when it is used as a flavoring agent sans pumpkin. Developed to flavor the smooth squash custards in a flaky crust we've all come to associate with Thanksgiving, the mixture of sweet, exotic spices was extremely popular. But as the 19th century turned to the 20th, the idea of hand grinding whole spices in a mortar and pestle was not only time-consuming, it threatened the use of spices altogether. Spice and extract companies like McCormick had been around since the late 19th century, but the 20th century brought a whole host of other companies to the scene, especially post WWII.

The spice mix itself was commercialized first during the early 20th century, as spice and flavorings companies brainstormed ways to make baking easier and more economical for customers.



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