

## Pumpkin Brownies



Servings:

**12**

Prep Time:

**5 minutes**

Cook Time:

**20 minutes**

### Ingredients

- $\frac{3}{4}$  cup **Almond Butter**
- $\frac{3}{4}$  cup **Pumpkin Puree**
- **2 Eggs**
- $\frac{1}{3}$  cup **Maple Syrup**
- 1 tsp **Vanilla Extract**
- $\frac{1}{2}$  cup **Cocoa Powder**
- $\frac{1}{2}$  tsp **Pumpkin Pie Spice**
- $\frac{1}{2}$  tsp **Baking Soda**
- - **Pinch of Salt**
- $\frac{1}{2}$  cup **Chocolate Chips**

### Method of Preparation

#### Step 1

Preheat oven to 350°F. Grease baking pan or line with parchment paper.

Mix almond butter and pumpkin together in a large bowl.

#### Step 2

Add eggs and whisk until combined.

#### Step 3

Mix in maple syrup and vanilla extract.

#### Step 4

Add cocoa, baking soda, salt and pumpkin pie spice. Mix well.

#### Step 5

Mix in chocolate chips.

#### Step 6

Pour into greased baking pan. Bake for 20-25 minutes.

Remove from oven. Optional: Drizzle with melted chocolate.

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