

A great fall treat combining pumpkin and chocolate, which go great together. This recipe comes from Pinterest, Small Home Big Start.

## Ingredients:

- <sup>1</sup>/<sub>2</sub> cup pumpkin puree
- 1 whole egg
- 2 egg whites
- 1 Tablespoon vegetable or canola oil
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon unsweetened cocoa powder
- 1/2 teaspoon ground cinnamon
- <sup>1</sup>/<sub>2</sub> teaspoon allspice
- 1/4 ground nutmeg
- 1/4 teaspoon salt
- 2/3 cup brown sugar, packed
- <sup>1</sup>/<sub>2</sub> cup semisweet chocolate chips

Preheat oven to 350°. Line an 11" x 7" pan with parchment paper.

In a large bowl, combine pumpkin puree, eggs and oil until smooth. Set aside.

In a separate medium bowl, mix together the flour, baking powder, spices, salt and brown sugar. Add to the wet ingredients and mix until thoroughly incorporated. Stir in the chocolate chips.

Pour into prepared pan and spread evenly. Bake for 15-20 minutes or until a toothpick comes out clean. Cool completely before cutting.

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