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PUMPKIN CHOCOLATE-CHIP SQUARES

MAKES 24 • PREP TIME: 30 MIN • TOTAL TIME: 2 HR 30 MIN

- 2 cups all-purpose flour (spooned and leveled)
- 1 tablespoon pumpkin-pie spice
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- 2 sticks (16 tablespoons) unsalted butter, room temperature
- $\frac{1}{4}$ cups sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup canned soft-pack pumpkin purée (not pie filling)
- 1 package (12 ounces) semisweet chocolate chips

- 1 Preheat oven to 350°. Line bottom and sides of a 9-by-13-inch baking pan with aluminum foil, leaving an overhang on two sides. In a medium bowl, whisk together flour, pie spice, baking soda, and salt; set aside.
- 2 With an electric mixer, beat butter and sugar on medium-high speed until light and fluffy; beat in egg and vanilla until combined. Beat in pumpkin purée (mixture may appear curdled). Reduce speed to low, and mix in dry ingredients just until combined. Fold in chocolate chips.
- 3 Spread batter evenly in prepared pan. Bake, rotating pan halfway through, 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.
- 4 Using foil overhang, lift cake from pan. Peel off foil, and use a serrated knife to cut into 24 squares (4 rows by 6 rows).

HOW TO STORE

In an airtight container, at room temperature

FOR HOW LONG

Up to 3 days

MAKE YOUR OWN

If you can't find pumpkin-pie spice, substitute $\frac{1}{2}$ teaspoons cinnamon, $\frac{3}{4}$ teaspoon ginger, $\frac{1}{2}$ teaspoon nutmeg, and $\frac{1}{8}$ teaspoon each allspice and cloves (all ground).

