



Brown Butter Pumpkin Spice Brownies

No, this is not yet another pumpkin brownie recipe, this is a darkly delicious slightly spicy gluten-free and zero refined sugar pumpkin pie “spice” brownie. And you don’t want to miss it.

Ingredients

•for the brownie•

3/4 c @bobsredmill GF 1:1 Flour

3/4 c cocoa powder (we used black cocoa here)

1 tsp baking powder

1/3 tsp salt

3 large eggs

1/2 cup butter, browned

1 tsp vanilla

1 1/2 cups granulated monk fruit

1 cup chocolate chips, divided

1 cup @yumtee_nuts pecan chopped

•for the filling•

1/2 can pumpkin purée

6 oz cream cheese

3 tsp cinnamon

1/2 tsp allspice

1/4 tsp nutmeg

Instructions

- preheat oven to 350F and grease + line a brownie pan with parchment
- in a small saucepan over medium heat, brown the butter
- in a large mixing bowl, combine all dry ingredients + mix gently with a fork
- in a medium mixing bowl, cream together browned butter (make sure you scoop out any burnt bits that might have appeared) + monkfruit, then beat in eggs 1 by 1.
- fold in chocolate chips
- in a small mixing bowl, cream together pumpkin purée, cream cheese + spices
- begin to pour brownie batter into baking dish, reserving 1/2 of the batter. Next add pumpkin filling, then top with remaining brownie batter
- bake for 60-70 minutes or until a toothpick comes out clean.

🎃 note that the pumpkin filling will remain creamy but this is a long bake due to all the layers!