

PUMPKIN BUTTERSCOTCH WHITE CHOCOLATE CHIP BLONDIES

INGREDIENTS

2 cups all-purpose flour
1 teaspoon cinnamon
1/2 teaspoon clove
1/2 teaspoon ginger
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) unsalted butter, at room temperature
1 1/4 cups brown sugar
1 large egg
2 teaspoon vanilla extract
1 cup pumpkin puree
1 cup white chocolate chips
1 cup butterscotch chips

INSTRUCTIONS:

Preheat the oven to 350F. Prepare a sling for your 9×13-inch baking dish with foil and spray with cooking spray.

In a medium bowl, combine the flour, spices, baking soda and salt. Stir together and set aside.

In the bowl of an electric mixer fitted with the paddle attachment, beat together the butter and sugar on medium-high speed until light and fluffy, about 2 minutes. Beat in the egg and vanilla until well combined. Mix in the pumpkin puree. With the mixer on low speed add the dry ingredients and mix just until incorporated. Fold in the white chocolate and butterscotch chips by hand.

Spread the batter evenly into the prepared pan. Bake until the edges begin to pull away from the sides of the pan and a toothpick inserted in the center comes out with just a few crumbs, about 35-40 minutes. Transfer the pan to a wire rack and let cool completely before cutting.

To serve, lift the blondies from the pan using the foil sling and transfer to a cutting board. Peel off the foil and using a sharp knife, cut into 24 squares.