

BROWNEB BUTTER PUMPKIN BLONDIES, WITH HARVEST M&MS

INGREDIENTS

1 cup butter, melted and browned
3/4 cup granulated sugar
3/4 cup light brown sugar
2 teaspoons vanilla
3/4 cup pumpkin puree
1 1/2 teaspoons cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon nutmeg
1/4 teaspoon clove
1/4 teaspoon allspice
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon kosher salt
2 cups flour
1 1/2 cups Pumpkin Spice M&Ms, divided

DIRECTIONS

Preheat oven to 350F. Make a foil sling for your 9x9 inch baking pan and spray with cooking spray.

In a small saucepan over medium heat melt butter. Once melted, swirl constantly until it turns a golden brown color. Remove from heat. Let cool slightly.

In a large mixing bowl stir both sugars and browned butter together until combined. Stir in pumpkin and vanilla. Next add in pumpkin pie spice, baking soda, baking powder, salt and flour. Stir until evenly mixed. Fold in M&Ms, reserving 1/2 cup to sprinkle on top. Don't mix too much, otherwise the M&Ms will turn the batter a multitude of colors.

Place into prepared pan and sprinkle with remaining M&Ms, then press down gently so they do not come loose. Bake for 25-30 minutes. Center will just be set. Remove to a wire rack to cool completely.