



# Pumpkin Brownies

¾ cup	brown sugar
½ cup	butter, softened (1 stick)
1 tsp	vanilla
1	egg
1 1/3 cup	flour
1 cup	solid pack pumpkin
2 tsp	pumpkin pie spice*
1 tsp	baking powder
¼ tsp	salt
½ cup	toffee baking bits
	frosting (recipe below)

- ❖ Preheat oven to 350°.
- ❖ Grease 8 x 8 square baking pan.
- ❖ Beat brown sugar, butter and vanilla in large bowl until smooth.
- ❖ Add egg; beat until fluffy.
- ❖ Stir in flour, pumpkin, pumpkin pie spice, baking powder and salt.
- ❖ Fold in toffee bits.
- ❖ Spread evenly in prepared pan
- ❖ Baking 40 to 45 minutes or until toothpick/knife inserted in center comes out clean.
- ❖ Cool completely on wire rack
- ❖ Frost

## White Chocolate Cream Cheese Frosting

2 tbl	Whipping cream
4 square (1oz each)	White chocolate, chopped
6 oz	Cream cheese, softened
1/3 cup	Powder sugar

- ❖ Heat cream in saucepan over medium heat until almost boiling.
- ❖ Remove from heat.
- ❖ Add white chocolate and stir until completely melted.
- ❖ Cool slightly.
- ❖ Beat cream cheese and sugar in large bowl until smooth and fluffy.
- ❖ Beat in chocolate mixture.