

PUMPKIN PIE BLONDIES

INGREDIENTS:

FOR BLONDIES:

1 1/3 cup butterscotch chips
2 teaspoons olive oil
4 tablespoons butter
2/3 cup white sugar
2/3 cup brown sugar
1/2 cup pumpkin purée
2 eggs
2 teaspoons LorAnn Pumpkin Spice Bakery Emulsion
1/2 teaspoon baking powder
1 tablespoon cornstarch
1 cup all-purpose flour

FOR DRIZZLE:

2 tablespoons cream cheese
2 tablespoon butter
1/2 cup powdered sugar
1 tablespoon milk
1/2 teaspoon LorAnn Pure Vanilla Extract



DIRECTIONS:

FOR BLONDIES:

1. Preheat oven to 350°F.
2. Coat 2/3 cup of butterscotch chips with the oil. Microwave for 15 second intervals until melted.
3. Stir in butter until melted and creamy.
4. Whisk in sugar, pumpkin purée, Pumpkin Bakery Emulsion, and eggs.
5. Fold in dry ingredients.
6. Toss 2/3 cup of butterscotch chips with 1 tsp of cornstarch.
7. Grease and line an 8x8 metal pan.

8. Pour in half of your batter.
9. Gently layer in your coated butterscotch chips, being careful to spread the chips evenly across the batter.
10. Cover in remaining batter.
11. Bake for 45-50 minutes or until corners start to turn a slightly darker shade and the center is firm and shiny.
12. Set to the side and let cool.

FOR DRIZZLE:

1. Beat together butter and cream cheese until all lumps are gone.
2. Add in vanilla, powdered sugar, and milk. Beat again.
3. Drizzle on cooled pumpkin blondies.

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