

Recipes and Tips



Pumpkin Blondies

2 cups/260 grams all-purpose flour
2 teaspoons ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground ginger
⅛ teaspoon ground cloves or allspice
1 teaspoon baking soda
1 teaspoon salt
1 cup/227 grams unsalted butter, at room temperature
1 ¼ cups/262 grams granulated sugar or brown sugar
1 large egg
2 teaspoons vanilla extract
1 cup/244 grams pumpkin purée
1 cup/193 grams white chocolate chips
1 cup/185 grams butterscotch chips
½ cup/56 grams chopped, toasted pecans or walnuts (optional)

Heat the oven to 350F/180C degrees. Line a 9-by-13-inch baking pan with foil.

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

In the bowl of an electric mixer, 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.

With the mixer on low, add the pumpkin purée and beat until well blended. (It will look curdled at this point, and that's OK!)

Add the dry ingredients and mix until just incorporated. With the mixer still on low, add the white chocolate and butterscotch chips (and nuts, if using), and mix until combined.

Spread the batter evenly into the prepared pan. Bake until the edges begin to pull away from the sides and a toothpick inserted in the centre comes out with just a few crumbs, 30 to 35 minutes. Transfer the pan to a wire rack to cool completely before cutting.

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