



FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## **Pumpkin Chocolate Chip Bars**

(recipe adapted from Everyday Food)

2 cups all-purpose flour  
1 Tablespoon pumpkin pie spice  
1 teaspoon baking soda  
3/4 teaspoon salt  
1 cup unsalted butter  
1 1/4 cups sugar  
1 large egg  
2 t vanilla extract  
1 cup canned pumpkin puree  
12 ounces chocolate chips or chunks

Preheat the oven to 350 degrees. Grease and flour a 9 x 13 pan.

Mix together flour, pie spice, baking soda and salt. Set aside. Cream butter and sugar together until smooth. Beat in the egg and vanilla until combined. Beat in pumpkin puree (mixture looks a bit curdled). Reduce speed and mix in dry ingredients just until combined. Fold in chocolate chips. Spread batter evenly in pan and bake 35-40 minutes or until edges pull away from the pan and toothpick comes out clean.