



PUMPKIN BROWNIES

SERVINGS 16

PREP TIME 15 min

COOK TIME 45 min

INGREDIENTS

- 1/2 cup butter
- 6 oz semisweet or bittersweet chocolate chopped
- 2 cups all purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 1/2 cups sugar
- 4 large eggs at room temperature
- 1 1/4 cups pumpkin puree not pumpkin pie mix
- 1/4 cup vegetable oil
- 1 tsp cinnamon
- 1 tsp pumpkin pie spice
- 1/3 cup chocolate chips for top optional

DIRECTIONS

1. Heat a large pan of salted water until boiling, add the potatoes and simmer for 3 minutes. Drain really well, then spread out to dry on kitchen paper
2. Heat the oven to 200°C/fan 180°C/gas 6. Spoon 3 tbsp olive oil on a large, non-stick baking tray. Add the potato and toss to coat. Roast for 40-50 minutes or until crisp, turning now and again so they get evenly golden.
3. To make the sauce, heat 2 tbsp of oil in a pan and cook the onion and garlic gently for 15-20 minutes or until soft. Tip in the remaining ingredients and season. Simmer for 20 minutes until thickened.
4. To serve, season the potatoes with salt then spoon into a warm serving bowl (or bowls). Spoon over the sauce, sprinkle with parsley and serve.

