

PUMPKIN BROWNIES WITH CREAM CHEESE FROSTING

(from Sugar Apron)

for the brownies:

1 (15 oz) can pumpkin
2 eggs
2 cup flour (250 g)
1 cup sugar (225 g)
1/2 cup oil (112 g)
1/4 tsp ground ginger
1/8 tsp ground cloves
1 tsp cinnamon
1 tsp vanilla
1/2 tsp salt
1 tsp baking powder
1/2 tsp baking soda

for the frosting:

4 oz cream cheese (about 115 g)
3 tbsp butter, softened
1 tsp milk, if needed
1 tsp vanilla
1 cup powdered sugar (110 g)
colorful sprinkles (optional)

Heat oven to 350°F. Line a 9×9 inch pan with parchment paper and spray lightly with non-stick cooking spray. Set aside.

In a large bowl whisk together flour, sugar, ground ginger, baking soda, baking powder, salt, ground cloves and cinnamon. Create a well in the center of the dry ingredients.

In the bowl of a stand mixer combine the eggs, vanilla, oil and pumpkin on medium speed until light and fluffy. Pour in the center of the dry ingredients, then stir gently, just until combined. Ladle the mixture into the prepared pan and bake for 30-35 minutes or until a toothpick inserted comes out clean. Transfer to a wire rack and allow to cool completely. When completely cooled, frost.

Make the frosting by combining the cream cheese and butter in a medium bowl beating an electric mixer until smooth. Add the sugar and mix at low-speed until combined. Stir in the vanilla and mix again. You may need to add a little milk to make it spreadable if your butter wasn't soft enough. Spread frosting evenly on top of cake, add sprinkles if you like. Cut the brownies into any size you like.