



Kate's Sweets

Cookies, Cakes, and More!

Chocolate Chip Pecan Pumpkin Bars

Perfectly spiced pumpkin bars with a nice addition of chocolate chips and pecans.

yield: 24 two-inch bars

prep time: 25 minutes

total time: 55 minutes

Ingredients:

- 2¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1½ tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. allspice
- ¼ tsp. ginger
- 1 cup butter, softened
- 1 cup granulated sugar
- ½ cup brown sugar, packed tightly
- 1 egg, plus 1 egg yolk
- 2 tsp. vanilla extract
- 2 cup canned pumpkin
- 1 ½ cups semisweet chocolate chips
- 1 cup chopped pecans

Directions:

Preheat oven to 350 degrees F. Line a 9x13 inch pan with parchment paper, leaving enough room to lift paper out of the pan after baking.

In a medium bowl, whisk together the flour, baking soda, salt, and spices; set aside. In the bowl of a stand mixer, cream the butter and both sugars until light and fluffy. Add the egg and egg yolk until combined. Add the pumpkin and vanilla and mix until completely combined. Slowly add the flour mixture until evenly mixed throughout. Scrape the sides of the bowl when necessary. Stir in chocolate chips and copped pecans, reserving a small amount of each to sprinkle on top before baking.

Spoon batter onto parchment paper-lined pan and then spread evenly. Bake for 25-30 minutes, or until the sides of the bars are browned a bit and a toothpick inserted in the center comes out clean. Cool*, remove from the pan, and cut into bars.

*You may choose to serve or eat these the day you made them, but I found that they really only firm up enough to eat them like a true bar the day after I made them. Nevertheless, they were delicious either way, just a bit messy for the first couple hours after coming out of the oven.

recipe adapted from: Bakerella