

Pumpkin brownie

Ingredients

For the brownie batter:

1/2 cup butter
125g dark chocolate
1 cup sugar
2 eggs + 1 egg white
1/2 tsp vanilla extract
3/4 cup flour (all purpose)
1 teaspoon baking powder
1/2 teaspoon salt

For the pumpkin top:

3 tablespoons pumpkin puree
1 egg + 1 egg yolk
1 teaspoon vanilla extract
1/8 tsp or a big pinch of cinnamon

Method

1. Preheat oven to 180C.
2. Melt the butter and chocolate in a bowl over a saucepan of water. Don't let it get to hot.
3. Mix the sugar, flour, baking powder and salt in a bowl.
4. Mix the eggs and egg white with the vanilla essence.
5. Once the chocolate has cooled a bit add the egg mixture, then fold in the flour mixture, set aside.
6. For the pumpkin top, whisk the egg, egg yolk, pumpkin, vanilla and cinnamon together.
7. Spread half the brownie mix into a baking tray lined with baking paper then spread the pumpkin mix on top then the rest of the brownie mix.
8. Swirl the mixture with a knife so you get a lovely chocolate orange mixture.
9. Bake in preheated oven for 30 minutes.