

Flourless Pumpkin Brownies

1. Preheat your oven to 350°F and prepare an 8 x 8 in baking pan by lining it with a sheet of parchment paper, leaving a few inches of overhang on the sides to allow for easy removal. Set aside.
2. Add all the ingredients except for the chocolate chips to a high-speed blender or food processor in the order listed, and process on high until the batter becomes smooth and creamy.
3. Pour the batter into your prepared baking pan, using a spatula to distribute it evenly. Bake for 25 – 30 minutes, until a toothpick inserted into the center comes out clean. Remove the brownies from the oven and let them cool in the pan for about 15 minutes before transferring them to a wire rack to cool completely.
4. If you want to add the melted chocolate topping, place the chocolate chips in a microwave-safe dish, and nuke them in 30 second intervals until they're completely melted. Then, pour the chocolate over the brownies and use a spoon or spatula to spread it around.
5. Store the brownies in an airtight container at room temperature for up to 5 days.

Recipe from:

<https://www.runningwithspoons.com/flourless-pumpkin-brownies/>

Total time: 40 minutes