

Fudgy Flourless Pumpkin Brownies



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Ingredients:

- 3/4 cup pumpkin puree
- 1/4 cup maple syrup
- 1/2 cup unsweetened applesauce
- 1/4 cup gluten-free 1:1 baking flour
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon pumpkin spice
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup chopped dark-chocolate chunks

Directions:

1. Preheat oven to 350°F.
2. In a small bowl, combine the gluten-free 1:1 baking flour, unsweetened cocoa powder, pumpkin spice, baking soda and salt with a whisk.
3. In a medium bowl, mix the pumpkin puree, maple syrup and applesauce.
4. Combine the dry ingredients from Step 2 with the wet ingredients from Step 3 until the batter is smooth.
5. Pour the batter into an 8-inch-by-8-inch square baking pan (glass or metal) coated with cooking spray.
6. Sprinkle the dark-chocolate chunks over the top of the batter.
7. Bake for 20 minutes, or until an inserted toothpick comes out with a few crumbs on it. If the toothpick is clean, it's overcooked.
8. Cool for 15 minutes before slicing.