

PUMPKIN GEORGIA PECAN BLONDIES

Ingredients

- 8 tablespoons butter, softened
- 1 cup packed light brown sugar
- 1 large egg
- 1-1/2 teaspoons vanilla extract
- 1 cup pumpkin puree
- 1 cup all-purpose flour
- 1 teaspoons baking powder
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 1 cup chopped Georgia pecans
- 1/2 cup dried currants

Directions

1. Grease and flour a 9" x 9" baking pan.
2. Heat oven to 350 degrees F.
3. In a large bowl with electric mixer, beat butter and sugar until well blended - about 2 minutes. Scrape down sides of bowl and beat in egg and vanilla until combined. Beat in pumpkin puree.
4. In a medium bowl, stir together flour, baking powder, ginger, salt, and cloves. On low speed, add flour mixture to pumpkin mixture just until combined. Stir in pecans and currants.
5. Spread batter evenly in prepared pan.
6. Bake 35 minutes or until tester inserted in center comes out clean.
7. Cool completely before cutting into 9 squares.
8. Store in an airtight container in the refrigerator.

