

Double Chocolate Pumpkin Bars

Yield: 20-24 bars

Ingredients

2 cups all-purpose flour
1 tbsp cocoa powder
3 ½ tsp. Curry's Signature Chai Latte Spice
1 tsp. baking powder
½ tsp of salt
2 sticks of butter or margarine, at room temperature
1 ¼ cup sugar
1 tsp vanilla extract
1 egg, beaten
1 cup pumpkin puree
½ cup chocolate chips
½ cup white chocolate chips
Frosting: Ready to use frosting of your choice (optional)

Procedure

1. Preheat the oven to 325° F. Prepare a 9"X13" pan with nonstick spray. You may use tin foil and overhang it for ease of removing the product after baking.
2. Mix flour, cocoa powder, Chai Latte Spice, baking powder, and salt in a medium bowl. Separately mix sugar and butter in a large bowl until smooth and creamy.
3. Add beaten egg slowly with continuous mixing. Add pumpkin to the egg mixture and blend well. Add dry ingredients to this egg mixture until well blended. Do not over mix.
4. Fold in the chocolate chips very lightly. Pour the mixture in to the prepared tin and bake it in the preheated oven for 35-40 min or until it is pulled from the sides and the tooth pick comes out clean.
5. Remove onto a wire rack and let cool. Use the frosting over the bars and decorate according to your choice and cut into individual bars.

[Tip: you can substitute pumpkin puree with sweet potato puree for similar results]