



CAMP
SOUTHERN
GROUND

TRIPLE CHOCOLATE PUMPKIN BROWNIES

INGREDIENTS

- 1 large egg
- 1 large egg yolk
- 1 cup pumpkin puree
- 2/3 cup coconut sugar
- 3 tablespoons pure maple syrup
- 3 tablespoons refined coconut oil
- 2 teaspoons pure vanilla extract
- 1 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup dark chocolate chips

For the drizzle:

- 1/3 cup dark chocolate chips
- 1 teaspoon coconut oil

INSTRUCTIONS

1. Preheat your oven to 350° F and line an 8x8" baking pan with parchment paper on the bottom and sides.
2. In a large bowl, whisk together the egg and yolk, pumpkin, coconut sugar, maple syrup, coconut oil or ghee and vanilla until smooth. Transfer the batter to the prepared baking pan.
3. Combine the cacao or cocoa, baking soda and salt and stir until smooth. Spoon the dark chocolate mixture on top of the pumpkin mixture and use a butter knife to lightly swirl it into the pumpkin. It tends to look messier the more you swirl, so aim for 1-2 swirls.
4. Bake in the preheated oven for 25 minutes or until set in the center.
5. Cool on a wire rack to room temperature. These brownies are easier to cut after being chilled in the refrigerator. You can top them with drizzle either before or after cutting.
6. Combine the drizzle ingredients in a microwavable bowl and microwave for 30 second increments, stirring in between, until melted.
7. Drizzle over the cooled brownies and allow it to set for about 20 minutes. Store leftovers covered in the refrigerator for up to 3 days or freeze to keep longer.

