

Pumpkin Cream Cheese & Almond Honey Cake Brownies

Recipe by © Alysha Melnyk 2018

Ingredients:

- 1 Cup Salted Butter (*Plus a little extra for coating the pan)
- 1 Cup Semi-Sweet Chocolate Chips
- 1 Cup Sugar
- 5 Large Eggs
- 2 Teaspoons Pure Almond Extract
- 1/2 Cup Unsweetened Cocoa
- 1 Cup Cake Flour
- 1 Teaspoon Baking Powder
- 1 8 Ounce Container Pumpkin Pie Cream Cheese
- 1/2 Cup Pumpkin Puree (*Unsweetened)
- 1 Tablespoon Funny Farm Apiaries Almond Infused Raw Honey

Instructions:

1. First, preheat your oven to 350°F and line a 9" by 13" baking pan with parchment paper. I recommend using a little bit of butter and spreading it with your fingers on the pan before pressing the parchment paper in and then spreading a little all over the top to help seal the paper in.
2. Next, take a large sauté pan and melt your salted butter and semi-sweet chocolate chips on medium heat. Mix occasionally until everything is smoothed/blended (be careful not to burn). Remove from heat when finished.
3. Next, using a hand or stand mixer, mix together the sugar, 4 of your large eggs, and pure almond extract until smooth and creamy.
4. Next, add in your unsweetened cocoa, cake flour and baking powder. Mix everything until smooth.
5. Then, add one half of your melted chocolate/butter mixture and combine until smooth, then add the second half and repeat.
6. Mixture will be a bit thick, so gently pour and spread into your lined pan (a baking spatula can help with this).
7. Next, with a clean mixer and bowl, combine your pumpkin cream cheese, pumpkin puree, 1 large egg and raw honey. Mix until smooth and combined.
8. Pour this mixture on top of the chocolate mixture and spread as evenly as possible.

9. Then, using a blunt edge knife, dip the tip into the cream cheese and swirl/incorporate it throughout the entire brownie. Make sure to incorporate it everywhere to ensure an even chocolate/cream cheese combination! :)
10. After this, gently tap the pan on the countertop to remove any air bubbles.
11. Next, bake your brownies for 35 to 40 minutes (mine baked for 40 minutes ~ a toothpick or cake tester should come out clean).
12. After baking, allow brownies to completely cool in the pan for around 20 to 30 minutes.
13. Slice and enjoy! :)
14. *I do recommend storing leftovers in the refrigerator since the recipe does have cream cheese in it. Just make sure the brownies are completely cool so you don't get water on top from the condensation.*
15. I personally like pulling the leftover brownies out of the refrigerator as needed and allowing them to warm to room temperature before eating (pull some out before dinner and they'll be ready by dessert time!).
16. Happy Baking! :)!