

## THE WAY THE COOKIE CRUMBLES



### **Pumpkin Chocolate Chip Bars** (adapted from [Martha Stewart](#) via [Sparks in the Kitchen](#))

2 cups (9.6 ounces) all-purpose flour  
1 tablespoon pumpkin pie spice  
1 teaspoon baking soda  
1 cup (2 sticks) unsalted butter, room temperature  
 $\frac{3}{4}$  teaspoon salt  
1  $\frac{1}{4}$  cups (8.75 ounces) sugar  
1 large egg  
2 teaspoons vanilla extract  
1 cup canned pumpkin puree  
1 package (12 ounces) semisweet chocolate chips

1. Heat oven to 350 degrees. Spray a 9-by-13-inch baking pan with cooking spray. In a medium-sized bowl, combine the flour, spices, and baking soda.
2. Place the butter in the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl if you're using a hand-held mixer). Beat the butter on medium-low speed until it's smooth, then add the salt and sugar. Continue beating on medium-low until the mixture is light and fluffy, about 2 minutes, scraping the sides of the bowl as needed. With the mixer running, add the egg, then the vanilla. Beat in the pumpkin until blended. Reduce the mixer speed to low and gradually add the flour mixture, mixing just until evenly combined. Stir in the chocolate chips.
3. Spread the batter evenly in the prepared pan. Bake until a toothpick inserted into the center of the pan comes out dry, 35 to 40 minutes. Transfer to a wire rack to cool completely before serving.