



Pumpkin Pie Blondies

READY IN



40 min.

SERVINGS



15

CALORIES



770 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup brown sugar
- ☐ 0.3 cup butter at room temperature
- ☐ 11 ounce butterscotch chips
- ☐ 15 ounce pumpkin puree canned
- ☐ 2 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 9 inch pie dough frozen thawed prepared
- ☐ 1 tablespoon pumpkin pie spice

☐ 0.5 teaspoon salt

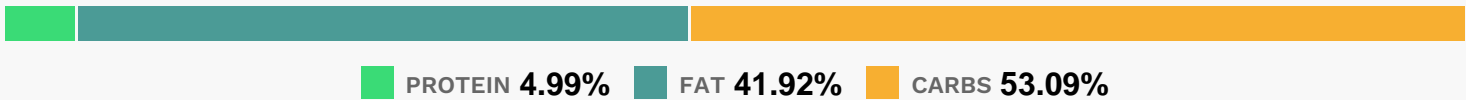
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Prepare a 9x13-inch pan with cooking spray.
- ☐ Mold the pie crust to fit the pan. It may be thin in some spots; that's ok, just try to get it as even as possible.
- ☐ Beat butter and brown sugar together with an electric mixer in a large bowl until smooth. Beat 1 egg into the butter until completely blended; repeat with the second egg.
- ☐ Mix flour, pumpkin pie spice, baking soda, and salt together in a separate bowl.
- ☐ Add to pumpkin mixture and beat to combine. Fold butterscotch chips and pecans into the mixture; pour into the pie crust.
- ☐ Bake in preheated oven until a knife inserted in the center comes out clean, 25 to 35 minutes. Dust with confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:8.33, Glycemic Load:5.75, Inflammation Score:-10, Nutrition Score:15.584782672965%

Nutrients (% of daily need)

Calories: 769.86kcal (38.49%), Fat: 35.83g (55.12%), Saturated Fat: 12.43g (77.69%), Carbohydrates: 102.09g (34.03%), Net Carbohydrates: 97.93g (35.61%), Sugar: 31.98g (35.53%), Cholesterol: 31.83mg (10.61%), Sodium: 724.68mg (31.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.6g (19.2%), Vitamin A: 4561.3IU (91.23%), Manganese: 0.72mg (35.92%), Vitamin B1: 0.42mg (28.28%), Folate: 109.58µg (27.39%), Iron: 4.29mg (23.81%),

Vitamin B3: 3.99mg (19.95%), Selenium: 12.66µg (18.09%), Vitamin B2: 0.3mg (17.81%), Fiber: 4.16g (16.65%), Vitamin K: 13.79µg (13.13%), Phosphorus: 121.36mg (12.14%), Vitamin B5: 0.76mg (7.59%), Copper: 0.15mg (7.43%), Magnesium: 29.46mg (7.36%), Vitamin E: 1.03mg (6.9%), Potassium: 217.75mg (6.22%), Calcium: 51.71mg (5.17%), Zinc: 0.77mg (5.15%), Vitamin B6: 0.1mg (4.91%), Vitamin C: 1.28mg (1.56%)