

Pumpkin Bars with Dark Chocolate Chips

Makes 18 bars



When fall arrives at 1840 Farm, you can be sure that these pumpkin bars will be cooling on the farmhouse kitchen counter. It just wouldn't be fall without them!

3/4 cup (6 ounces) butter, melted
1 cup granulated sugar
1 teaspoon vanilla extract
1 cup pumpkin puree
1/4 cup (2 ounces) plain yogurt
1 large egg
2 cups (240 grams) All-purpose flour
1 teaspoon baking soda
1/2 teaspoon sea salt
1 1/2 teaspoons ground cinnamon
1 cup dark chocolate chips



Preheat oven to 350 degrees Fahrenheit. Position an oven racks in the middle of the oven. Line a 9x9 baking pan with parchment paper. Set aside.

In a large bowl, combine the melted butter and sugar, stirring to combine. Add vanilla extract, pumpkin puree, yogurt, and egg and stir until completely smooth. Add the remaining ingredients and stir just until fully incorporated. Resist the urge to over mix.

Transfer the batter to the prepared baking pan, spreading evenly. Place the pan in the oven and bake for 35—40 minutes, rotating the pan after the first 20 minutes. The bars are done when a toothpick inserted in the middle comes out clean with small crumbs attached.

Serve warm or at room temperature.