

Chocolate Pumpkin Brownies

Type: Dessert/Snack

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: pumpkin

EQUIPMENT:	INGREDIENTS:
Knife Bowls Sifter Measuring cups & spoons Cake tin Wooden spoon Whisk	oil spray 110g white self-raising flour 110g plain flour 25g cocoa powder 110g brown sugar 100g dark chocolate chips 200 g boiled pumpkin , mashed 120g 99% fat-free plain Greek yoghurt 60ml skim milk 1/2 tsp icing sugar

What to do:

1. Preheat oven to 180°C or 160°C fan-forced. Lightly spray a 20cm (base measurement) square cake tin with **oil**. Line base with baking paper.
2. Sift **flours** and **cocoa** into a large bowl. Add **brown sugar** and **chocolate** bits and stir to combine.
3. Combine **pumpkin**, **yoghurt** and **milk** in a small bowl. Stir pumpkin mixture into flour mixture. Spread mixture into prepared tin and smooth top.
4. Bake for 15-20 minutes or until a skewer inserted in the centre comes out clean. Set aside in tin for 5 minutes before transferring to a wire rack to cool completely. Cut into squares and serve dusted with **icing sugar**.