

heute gibt es...

pumpkin brownies



Ingredients: (Form ca. 30cm x 40cm)

- 500g Hokkaido pumpkin (already cleaned)
- 6 EL + 300g sugar
- 2 teaspoons cinnamon
- ½ teaspoon ground nutmeg
- 10 Wasser
- 170g double cream cheese
- 8 Eier
- 500g dark chocolate
- 400g butter, softened
- 150g flour
- 100g cocoa powder
- 1 tsp baking powder
- 4 pinches salt

Preparation:

1. Cut pumpkin into small pieces and place with 6 tablespoons sugar, cinnamon, nutmeg and water in a saucepan and fry very soft over low heat with the lid.
2. then puree the soft flesh, mix well through a sieve and the cream cheese and 2 eggs. Then let the mass cool slightly.
3. The chocolate chop and melt in a water bath while stirring.
4. Preheat the oven to 160 ° C (fan) Preheat.
5. Beat butter with the food processor or an electric mixer until fluffy, add the remaining sugar and the 6 eggs mix well and last a stir in the melted chocolate.
6. Mix the flour, cocoa powder, baking powder and salt and stir briefly with the chocolate mixture until the dry ingredients are untergemengt. Not much longer, as the brownies are otherwise tough.
7. Now, spread the Schokoteig evenly in a greased baking pan, then the pumpkin mass tablespoonful to give an easy to undergo with a fork like a marble cake.
8. The brownies in the oven for about 60 minutes until (Check with toothpick) and then leave to cool on a wire rack in the form before it is removed from the mold.