



# Haigh's Fudgy Chocolate Spiced Brownies

**Preparation time:** 15 minutes | **Cooking time:** 55 minutes | **Serves:** 12

200g unsalted butter  
500g peeled pumpkin, grated  
250g Haigh's dark chocolate pastilles, roughly chopped  
1 cup (220g) raw caster sugar  
½ cup (110g) light brown sugar  
3 extra-large eggs, lightly beaten

¾ cup (105g) gluten-free plain flour, sifted  
¾ cup (75g) cocoa, sifted  
1 tablespoon ground cinnamon  
2 teaspoons mixed spice  
Pinch salt flakes



1. Preheat oven to 180°C (160°C fan-forced). Lightly grease and line a 20cm x 20cm square brownie tin with baking paper.
2. Melt 20g butter in a large non-stick saute pan over a medium-low heat. Add grated pumpkin, stirring until coated. Cover, cook for 10-15 minutes, stirring occasionally until pumpkin collapses. Remove lid, continue cooking for a further 10 minutes or until all excess water has been released from the pumpkin. Remove from pan and allow to cool.
3. In a large mixing bowl, combine remaining butter and 200g chocolate together over a saucepan of simmering water. Stir occasionally until mixture is melted and smooth. Remove from heat until required.
4. Place sugars and eggs together in the bowl of an electric stand mixer, beating until pale and mousse like. Add pureed pumpkin, flour, cocoa, cinnamon and mixed spice, stirring until combined. Add the chocolate mixture, stirring gently to combine.
5. Pour mixture into prepared tin and sprinkle remaining chopped chocolate over the top. Bake in preheated oven for 35 minutes or until a skewer comes out of centre with moist crumbs. Remove from oven and allow to cool completely before cutting.

*Cooks note: It's very important to cook as much moisture out of the pumpkin, to achieve the dense fudgy texture. The grated pumpkin will cook down to a mash and reduce by at least half.*

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