

Vegan Pumpkin Pie Blondies

Submitted by B. Bennett

Ingredients:

2 cups all-purpose flour
½ cup white sugar
¼ cup brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
¼ teaspoon salt
1 (15 ounce) can pumpkin puree
¼ cup canola oil
1 tablespoon vanilla extract

Directions:

1. Preheat oven to 375 degrees F. Lightly grease an 8 or 9-inch square baking pan.
2. Sift flour, white sugar, brown sugar, baking powder, baking soda, cinnamon, cloves, ginger, nutmeg, and salt together in a bowl.
3. Stir pumpkin, canola oil, and vanilla extract into flour mixture until a thick batter forms.
4. Pour batter into prepared baking pan.
5. Bake in the preheated oven until a toothpick inserted in the center comes out clean, 20 minutes.