

By Ashleigh Noyes

Tribune Staff

One of my favorite things about the fall season is pumpkin. Pumpkin pie, pumpkin bread, pumpkin muffins and anything else you can think of.

In small town Nebraska, canned pumpkin is readily available year round so it is not something we consider a "holiday item" even though it is most popular near Thanksgiving and Christmas.

This summer on a trip to Florida, my mom planned to make a pumpkin treat for my sister and her family. She scurried to the store and to her surprise, no canned pumpkin or anything even remotely close to it. So on to the next store she went, only to find the same thing.

Finally, she asked a store clerk where the pumpkin was located and they told her she wasn't going to find any, it was a holiday item! WHAT? Not in Nebraska.

I guess it goes to show you how lucky we are for all those tiny things, when added together, make a great place to live. So, on your next trip to the grocery store, pick up an extra can of pumpkin and try out this delicious pumpkin treat that is great year round!

Pumpkin Brownies

Filling:

3 oz. cream cheese, softened

1/2 cup canned pumpkin

1 egg

3 tablespoons sugar

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

Brownies:

1 box Premium Brownies Ultimate Fudge

1/4 cup vegetable oil

2 tablespoons water

1 egg

Heat oven to 350°F. Grease bottom only of 9-inch square pan.

In small bowl, beat all filling ingredients with electric mixer on low speed until smooth. Set aside.

Make brownie batter as directed on box, using 1/4 cup oil, 2 tablespoons water and the egg. Spread 3/4 of the batter in pan. Spoon filling by tablespoonfuls evenly over batter. Spoon remaining brownie batter over filling. Cut through batter several times with knife.

Bake 40 to 45 minutes or until toothpick inserted 1 inch from side of pan comes out almost clean. Cool completely. Store covered in refrigerator.