



Spiced pumpkin brownies

Ingredients for 6 persons:

For the chocolate paste:

200g dark chocolate
100g PDO huile d'olive de Provence
150g sugar
85g flour
3 eggs + 1 egg yolk
1 tbs baking powder

For the pumpkin paste:

175 g pumpkin purée*
25g sugar
15g flour
1 egg
1 tsp ground cinnamon and 1 pinch of ground aniseed (or 2 tsp allspice)



Preparation: 20 mins
Cooking: 35 mins

Preheat the oven to 170°C.

Make the chocolate paste: melt the chocolate in a bain-marie, then add the olive oil by batches, mixing well each time.

In a salad bowl, beat the whole eggs and the egg yolk with the sugar.

Stir in the melted chocolate, then the flour and baking powder. Stir well

Make the pumpkin paste: beat the egg with the egg in another salad bowl.

Add the pumpkin purée, the spices and then the flour. Mix well.

Pour the chocolate paste in a buttered brownie mould.

Cover with the pumpkin paste. Mix the two pastes by drawing marblings with a knife.

Bake for 35 minutes.

Allow to cool down, then unmould.

Garnish with vamp, ghost or small spiders marshmallows.

*When making this cake, plan to make a pumpkin purée for the dinner;)