Pumpkin Chocolate Brownines

* **Nonstick cooking spray**
* **1/2 cup**[**LIBBY'S® 100% Pure Pumpkin**](https://www.verybestbaking.com/products/3929/libbys/libbys-100-pure-pumpkin/?recipeBrand=libbys&fromRecipeId=473)
* **1/3 cup brown sugar blend (such as SPLENDA)**
* **1 large egg**
* **2 large egg whites**
* **2 tablespoons vegetable oil**
* **1 cup all-purpose flour**
* **1 teaspoon baking powder**
* **1 teaspoon**[**NESTLÉ® TOLL HOUSE® Baking Cocoa**](https://www.verybestbaking.com/products/4013/tollhouse/nestle-toll-house-baking-cocoa/?recipeBrand=libbys&fromRecipeId=473)
* **1/2 teaspoon ground cinnamon**
* **1/2 teaspoon ground allspice**
* **1/4 teaspoon salt**
* **1/4 teaspoon ground nutmeg**
* **1/3 cup**[**NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels**](https://www.verybestbaking.com/products/4030/tollhouse/nestle-toll-house-semi-sweet-chocolate-mini-morsels/?recipeBrand=libbys&fromRecipeId=473)



INSTRUCTIONS

**PREHEAT** oven to 350° F. Spray 8- or 9-inch-square baking pan with nonstick cooking spray.

**COMBINE** pumpkin, sugar blend, egg, egg whites and oil in large mixer bowl. Beat with an electric mixer on medium speed until blended. Add flour, baking powder, cocoa, cinnamon, allspice, salt and nutmeg. Beat on low speed until batter is smooth. Stir in morsels. Spread evenly into prepared pan.

**BAKE** for 25 to 30 minutes or until wooden pick inserted near center comes out clean. Cool in pan on wire rack. Cut into 2-inch squares.