

# Pumpkin Brownie Swirl Pie

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*If you are a chocoholic, look no further than this amazing Pumpkin Brownie Swirl Pie. Rich, decadent. It makes it's own crust! Quick and easy to make. The chocolate brownie crust sets up, you pour a pumpkin custard over it and then you spoon more chocolate brownie mixture into the pumpkin custard and swiirl it together. The result is heaven to a chocolate lover. Along with the big Ooooh factor, when you microwave a slice of this pie for 12 seconds, you'll get a gooey chocolate center. Add a scoop of ice cream to complete the Ooooh experience.*

## Brownie Batter

8 ounces	butter (1 stick) + more for pie plate
12 ounces	chocolate chips
2/3 cup	light brown sugar, firmly packed
2 large	eggs
1 teaspoon	vanilla
1/2 cup	all purpose-flour
2 Tablespoons	unsweetened cocoa powder
1/2 teaspoon	baking powder
1/4 teaspoon	salt

## Pumpkin Filling

1 cup	pumpkin puree
1 cup	heavy cream
1 large	egg
1/4 cup	sugar
1/4 cup	all-purpose flour
1/4 teaspoon	cinnamon
1/8 teaspoon	ground ginger
1/8 teaspoon	ground cloves
1 pinch	nutmeg
1/4 teaspoon	salt
	vanilla ice cream (for serving)

- 1 Preheat the oven to 350°. Butter the bottom and sides of a 9 1/2" deep dish pie plate.
- 2 Make the brownie batter. Melt the stick of butter and brown sugar in a medium saucepan over medium heat. Once the butter is melted, add chocolate chips and stir until the chocolate is nearly melted. Remove from the heat and continue to stir until the mixture is smooth. Stir the eggs in one at a time. Next stir in the vanilla, the flour, cocoa powder, baking powder and salt until combined.
- 3 Pour about one-third of the brownie batter into the prepared pie plate; set aside the remaining batter. Bake until just starting to set and the top is shiny, about 15-20 minutes.
- 4 While crust is baking, make the pumpkin filling. In a medium bowl, combine the pumpkin puree, heavy cream, egg, sugar, flour, cinnamon, ground ginger, ground cloves, nutmeg and salt. Stir until smooth.
- 5 Pour the pumpkin filling over the warm brownie layer. Stir 1 Tablespoon water into the remaining brownie batter, then spoon the batter (in about 6 scoops) onto the pumpkin filling. Use the back of a large spoon to pull the brownie batter into the pumpkin filling and create a swirled pattern.
- 6 Bake until the pie is set, 40-45 minutes. It will still be a little moist. Do not overbake. Transfer to a rack and let cool completely. Cut pie into slices. Serve with vanilla ice cream. For a gooey chocolate center, microwave pie slices on serving plates 12 seconds and serve immediately with vanilla ice cream.

Servings: 12

Preparation Time: 20 minutes

Cooking Time: 1 hour

Total Time: 1 hour and 20 minutes

## Nutrition Facts

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Nutrition (per serving): 459 calories, 281 calories from fat, 32.7g total fat, 120.7mg cholesterol, 200.5mg sodium, 117.9mg potassium, 43.1g carbohydrates, 2.8g fiber, 16.9g sugar, 4.6g protein.

## Source

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