Pumpkin Chocolate Chip Bars
Based on the recipe from Two Peas and Their Pod

Ingredients
2 cups flour
1 Tablespoon pumpkin pie spice
1 teaspoon baking soda
3/4 teaspoon salt
1 cup butter, softened
1 1/4 cups sugar
1 egg
2 teaspoons vanilla extract
1 cup canned pure pumpkin (not pumpkin pie filling)
12 ounces semisweet chocolate chips

In a medium bowl, whisk together flour, pumpkin pie spice, baking soda and salt. Set aside.

In the bowl of a stand mixer (or in a large bowl, using a hand-held electirc mixer), cream butter and sugar until light and fluffy, using a beater attachment. Beat in egg and vanilla until combined. Add pumpkin and mix well.

Swap to a paddle attachment and using a low setting, gradually add flour mixture until combined.
Fold in chocolate chips.

Grease a 9 x 13 inch pan and spread batter evenly into pan.

Bake at 350 degrees F for 35-40 minutes or util edges pull away, top springs back and a cake tester inserted in center comes out clean.

Cool bars completely in pan before cutting.

Makes 24 bars.

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