

Pumpkin, Oatmeal, Butterscotch Blondies

makes 20-24

1 1/2 c. oat flour (blend oatmeal in your processor or blender)
1/2 c. all-purpose flour
2 t. cinnamon *
1/2 t. ginger *
1/4 t. ground cloves *
1 t. baking soda
1/2 t. salt
1 cup (2 sticks) butter, softened
1 1/4 c. granulated sugar
1 large egg
1 t. vanilla
1 cup pumpkin (not pie filling -- just pumpkin)
12 oz. bag butterscotch chips

Preheat the oven to 350° F.

Line a 9x13-inch baking dish with parchment.

In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar until light and fluffy. Beat in the egg and vanilla until well combined. Mix in the pumpkin puree (it might look curdled, but that's ok). With the mixer on low speed add the dry ingredients and mix just until incorporated. Fold in the butterscotch chips with a rubber spatula.

Spread the batter evenly into the prepared pan. Bake until a toothpick inserted in the center comes out with just a few crumbs, about 35-40 minutes. Transfer the pan to a wire rack and let cool completely before cutting (*or not*).

To serve, lift the cake from the pan using the parchment and transfer to a cutting board. Cut into 24 squares (*I lift the paper back in the pan then, just to contain the mess*).

* if you have pumpkin pie spice, you can substitute 1 tablespoon for the cinnamon, ginger and cloves.

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