

Brown Butter Pumpkin Brownie Skillet



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Rich and fudgy with that perfectly crispy top packed with cosy pumpkin and toasty brown butter flavour. Served warm with ice cream and a sprinkle of flaky sea salt It's pure meltly deliciousness in every single bite.

Ingredients

- 180g dark chocolate (min 50% cocoa)
- 180g plain flour
- 200g caster sugar
- 50g light brown sugar
- 180g dairy free butter
- 160g dairy free milk
- 60g dark cocoa powder
- 80g pumpkin puree
- 2 tsp pumpkin spice mix

Instructions

1. Line and lightly grease a 10 inch cast iron skillet pan.
2. In a saucepan add the butter over medium heat, gently stirring until melted. Allow the butter to bubble and turn golden. It will begin to foam and deepen in colour. Continue to stir gently until deep brown then remove from the heat. Set aside to cool slightly.
3. Stir in the sugars until combined, then add in the chocolate and gently stir until it is melted and smooth.
4. Stir in the pumpkin, yoghurt and milk. Mix until combined.
5. Sift your dry ingredients into a large bowl.
6. Pour the chocolate mixture into the dry ingredients and gently mix until combined.
7. Scoop into the skillet pan and top with extra chocolate.
8. Bake for 20-25 minutes at 175 degrees C fan oven, or until the top has set and the centre is still gooey.
9. Serve warm with a sprinkle of sea salt and ice cream.

