Pumpkin Blondies

Recipe from Everyday Annie
Adapted by Margaux Laskey
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Adapted from Everyday Annie / NYT Cooking • Makes 24 blondies • 350°F

Ingredients

- Nonstick baking spray
- 1 cups all-purpose flour
- 1 cup buckwheat flour
- 1 tablespoon pumpkin pie spice
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 cup (227 g) unsalted butter, room temperature
- ¾ cup granulated white sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup (244 g) pumpkin purée
- ¾ cup white chocolate chips
- ¾ cup butterscotch chips

Directions

1. Preheat oven to 350°F. Line a 9 × 13-inch baking pan with foil and coat with nonstick spray.
2. In a medium bowl, stir together flours, pumpkin pie spice, baking soda, and salt.
3. Using a mixer with paddle attachment, beat butter and white sugar on medium-high until light and fluffy, about 2 minutes. Beat in egg and vanilla.
4. On low speed, mix in pumpkin purée until blended. The mixture may look curdled; this is normal.
5. Add dry ingredients and mix just until incorporated. Mix in white chocolate and butterscotch chips.
6. Spread evenly in prepared pan. Bake 30–35 minutes, until edges pull away and a toothpick inserted in the center comes out with a few crumbs. Cool completely on a wire rack.
7. Lift out using foil, peel away foil, and cut into 24 squares.

Pumpkin pie spice substitute: 2 tsp cinnamon, ½ tsp nutmeg, ½ tsp ginger, and ⅛ tsp cloves or allspice.