



DOVE® Dark Chocolate Pumpkin Shortbread Bars
RECIPE

DOVE® Dark Chocolate Pumpkin Shortbread Bars



<?xml version="1.0"?>

TIME

40 minutes

INGREDIENTS

14 items

MAKES

12 servings

DOVE® Dark Chocolate pairs nicely with a spiced pumpkin filling boasting warming spices — a fall-inspired dessert that sates both sweet and savory cravings.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)

- [Print \(opens in same window\)](#)

INGREDIENTS

- Shortbread Crust:
 - 1/3 cup butter, softened
 - 1 tbsp granulated sugar
 - 1/4 tsp salt
 - 1 cup all-purpose flour
- Filling:
 - 18 DOVE PROMISES® Dark Chocolate, divided
 - 1 cup pure pumpkin purée
 - 2 tbsp cornstarch
 - 1 egg, beaten
 - 1/2 cup evaporated milk
 - 1/4 cup pure maple syrup
 - 2 tsp pumpkin pie spice
 - 1 tsp vanilla extract
 - 1/4 cup heavy or whipping (35%) cream
 - 1 tbsp confectioners' (icing) sugar

PRODUCTS USED



DOVE PROMISES Dark Chocolate

[SEE DETAILS](#)

[WHERE TO BUY](#)

INSTRUCTIONS

1. 1
Shortbread Crust: Preheat oven to 350°F. Line 8-inch square baking pan with parchment paper, with paper overhanging sides.
2. 2
In medium bowl, using handheld electric mixer, beat butter and sugar until light and fluffy. Stir in half the flour until incorporated, then stir in remaining flour and salt. Press into bottom of prepared pan; using fork, prick all over. Freeze for 10 minutes.
3. 3
Bake for 12 to 15 minutes or until lightly golden around edges and just set. Let cool slightly.
4. 4
Filling: Chop 6 PROMISES® (reserve remaining 12 for Step 8).
5. 5
In medium bowl, whisk together pumpkin purée and cornstarch until smooth. Whisk in egg, evaporated milk, maple syrup, pumpkin pie spice and vanilla until blended. Fold in chopped PROMISES®. Pour filling over prepared crust; smooth top.
6. 6
Bake for 25 to 30 minutes or until filling is set around edges but center jiggles slightly. Transfer to wire rack to cool completely. Refrigerate until ready to serve.

7. 7

Just before serving, using handheld electric mixer, beat cream until stiff peaks start to form. Beat in confectioners' sugar.

8. 8

Cut into 12 bars. Finish each with dollop of whipped cream and garnish with a remaining whole PROMISE®.

9. Tip

Substitute maple syrup with liquid honey or packed brown sugar if preferred.

More Recipes Like This



[DOVE Dark Chocolate Covered Candied Orange Peel](#)

Cooking time

45

Ingredients

3 items

[SEE DETAILS](#)



[MINI ESPRESSO MOLTEN LAVA CAKES](#)

Cooking time

10 mins

Ingredients

9 items

[SEE DETAILS](#)



[Dove Promises Shaken Latte](#)

Cooking time

15 minutes

Ingredients

6 items

[SEE DETAILS](#)



DARK CHOCOLATE PROMISES® CHEESECAKES WITH RED WINE GELEE

Cooking time

20 mins

Ingredients

10 items

[SEE DETAILS](#)

Source URL:

<https://www.dovechocolate.com/recipes/dove-dark-chocolate-pumpkin-shortbread-bars>