

Pumpkin chocolate chip cookie bars

Brown butter, pumpkin and warm spice. No eggs, so the bars stay dense and chewy.

Source NYT Cooking · Adapted, metric Contains **Wheat · Milk · Soy** Last change Rev 01 · First issue
Equipment 23 × 33 cm metal or glass pan · Parchment sling · Light-colored saucepan · 0.1 g scale

Yield · 9 × 13 in pan	Dough	Sugar ÷ flour	Bake	Oven · 325 °F
24 squares	1,329 g	120%	30–45 min	165 °C

Formula	Ingredient	%	Grams	Scaled × ____
% · flour = 100				
Teaspoon amounts are converted to grams; weigh them on a 0.1 g scale.	A Brown butter			
Salt by weight: 1 tsp Diamond Crystal ≈ 3 g. Other brands are denser by the spoon.	☐ Unsalted butter · weigh before browning	53.1	170	
† Doesn't scale in a straight line. Past 2×, trial spices and leavening first.	B Wet			
	☐ Light brown sugar · packed	120.3	385	
	☐ Pumpkin purée · not pie filling	53.1	170	
	☐ Vanilla extract †	2.5	8	
	C Dry			
	☐ All-purpose flour	100.0	320	
	☐ Ground cinnamon †	1.6	5	
	☐ Baking soda †	1.9	6	
	☐ Baking powder †	1.3	4	
	☐ Kosher salt · Diamond Crystal	0.9	3	
	☐ Ground ginger †	0.6	2	
	☐ Ground cloves †	0.2	0.5	
	☐ Ground nutmeg †	0.2	0.5	
	D Chocolate · bittersweet or semisweet chips, check label			
	☐ Chips, into the dough	67.5	216	
	☐ Chips, on top	12.2	39	
	Total dough	415.3	1,329	

Scale by pan	
9 × 13 in	× 1 · 24
Half sheet	× 1.75 · 42

Method Tick each step as done	01	Brown butter. Melt in a light saucepan, stirring, until foamy, light amber and nutty.	3–4 min after melting	☐
	02	Cool. Scrape the butter and browned bits into a large bowl. Cool until warm, not hot.	20 min Warm	☐
	03	Prep. Heat the oven. Grease the pan and lay a parchment sling over the long sides (fig. 1).	— 165 °C 325 °F	☐
	04	Wet. Whisk part B into the butter until smooth and glossy.	1 min	☐
	05	Dry. Add part C and stir just until no flour pockets remain. Stir in the dough chips.	— Don't overmix	☐
	06	Press. Press into an even layer with oiled hands. Press the top chips in.	— 39 g on top	☐
	07	Bake. Until puffed and lightly browned; a skewer shows moist crumbs or melted chocolate.	30–45 min 165 °C 325 °F	☐
	08	Cool + cut. At least 1 h in the pan. Lift out by the sling and cut 6 × 4 (fig. 1).	1 h 24 squares	☐

Cut map
Drawn to scale

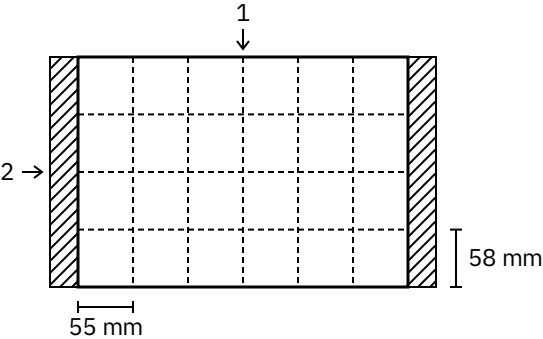


Fig. 1 Black = pan; hatched = parchment tabs to lift by; dashed = cuts, 6 × 4, only after the full hour.

Done when And how it keeps		Keeps	
Top	Puffed, lightly browned	Room temp	5 days, airtight
Skewer	Moist crumbs or chocolate	Cut	After 1 h in the pan

Trials	Variable	Trial A	Trial B	Trial C
	Date			
	Change	As written	Soda + powder –20%	Half sheet, × 1.75
	Bake time			
	Staff rating 1–5			

Revisions	Rev	Date	Change	From
Newest last	Rev 01	2026-09-26	First issue, adapted from NYT Cooking	—
	Rev 02	2026-09-27	Revisions and batch log on page 3	Review
	Rev 03	2026-09-28	Generated cut map	Review

Batch log	Date	Batch ×	Pan	Oven
Fill in by hand				
	Bake time	Rested before cut	Served	Notes