



# PUMPKIN BARS

## Ingredients

- 2 cups flour
- 1 tsp cinnamon
- 1/8 tsp cloves
- 1/4 tsp ginger (optional)
- 1/2 tsp salt
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 - 15 oz can pumpkin (not pumpkin pie filling)
- 2 eggs
- 1 cup sugar
- 1/2 cup oil
- 1 tsp vanilla
- 1/2 cup add ins: raisins, nuts or chocolate chips

### **FROSTING:**

- 4 oz cream cheese
- 3 Tbs butter
- 1 tsp milk
- 1 tsp vanilla
- 1 cup powdered sugar

## Directions

1. Preheat oven to 350 degrees F. Grease or spray a 9 x 9" square pan.
2. Mix the dry ingredients together in a medium bowl (from the flour through the baking soda). Set aside.
3. In a mixing bowl, cream together: pumpkin, eggs, sugar, oil and vanilla.
4. Add the dry ingredients and mix until blended.
5. Stir in your add-ins.
6. Spread the dough in your prepared pan and bake for 30 - 40 minutes. (It took 40 minutes in my oven). Use the toothpick test to check the center for doneness.
7. While your bars are baking, rinse and dry your mixing bowl and put the frosting cream cheese and butter in it. Cream them together well. Add in the milk and vanilla and beat well. Sift in the powdered sugar and mix on low until the sugar is incorporated. Beat on high until the frosting is smooth and creamy.
8. When your bars are baked and cooled, spread your frosting over the top.

