

The Best Pumpkin Bars

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INGREDIENTS

2 cups flour
3 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups sugar
1/2 cup + 2 Tablespoons oil (I use Extra Light Olive Oil)
2 teaspoons pumpkin pie spice
1 teaspoon ground cinnamon
4 eggs, beaten
1 (15 ounce) can canned pumpkin (Not Pumpkin Pie Mix)

CREAM CHEESE FROSTING

3 ounces cream cheese, softened
1/3 cup butter, softened
1 tablespoon milk (I use heavy cream)
1 teaspoon vanilla
2 cups powdered sugar

DIRECTIONS:

- 1) Heat oven to 325*. Grease jelly roll pan, 15x10x1.
- 2) Combine all Pumpkin Bar ingredients in large bowl and beat with electric mixer on low for 30 seconds scraping bowl frequently until ingredients are combined. When ingredients are combined, beat on medium speed for 2 minutes. Pour into pan and spread evenly.
- 3) Bake 25 to 30 minutes or until toothpick inserted in the middle comes out clean. Let cool completely before frosting. (about 2 hours).

CREAM CHEESE FROSTING

- 1) Beat cream cheese, butter, milk and vanilla in medium bowl with electric mixer on low until smooth. Gradually beat in powdered sugar on low until smooth.
- 2) Evenly spread frosting and chill before serving (at least 1 hour). Cut into bars and serve!

These Pumpking Bars are amazing when chilled. I always store them in the refrigerator.