

Pumpkin Bars Recipe

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 4 eggs
- 1 $\frac{2}{3}$ cups sugar
- 1 cup canola or vegetable oil
- 1 can (15 ounces) pure pumpkin
- 2 cups flour
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda



Instructions

1. Pre-heat oven to 350°F.
2. In a large mixing bowl, beat eggs, sugar, oil, and pumpkin until fluffy.
3. Combine flour, baking powder, cinnamon, salt, and baking soda in a separate bowl.
4. Gradually add dry ingredients into pumpkin mixture, stirring until fully combined.
5. Lightly coat a baking pan (10 x 15 x 1) or jelly roll pan with cooking spray and pour batter in.
6. Bake for 25–30 minutes.
7. Let cool completely before frosting.

Cream Cheese Frosting

Ingredients

- 1 package (8 ounces) of cream cheese*
- $\frac{1}{4}$ cup butter*
- 1 teaspoon vanilla
- 3 $\frac{1}{2}$ –4 cups powdered sugar

*These ingredients should be at room temperature before using.

Instructions

1. Mix cream cheese, vanilla, and butter until smooth.
2. Add powdered sugar slowly ($\frac{1}{2}$ to 1 cup at a time).
3. Continue adding powdered sugar until all cups are used or desired consistency is reached.

