

Taste of Home



Pumpkin Bars Recipe

★★★★☆

Pumpkin bars with cream cheese frosting are the ultimate fall treat. But my family likes them so much, they ask me to make them all year long! —Brenda Keller, Andalusia, Alabama

TOTAL TIME: Prep: 20 min. Bake: 25 min. + cooling

YIELD: 24 servings

Ingredients

4 large eggs

1-2/3 cups sugar

1 cup canola oil

1 can (15 ounces) solid-pack pumpkin

2 cups all-purpose flour

2 teaspoons ground cinnamon

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

ICING:

6 ounces cream cheese, softened

2 cups confectioners' sugar

1/4 cup butter, softened

1 teaspoon vanilla extract

1 to 2 tablespoons milk

Directions

1. In a bowl, beat the eggs, sugar, oil and pumpkin until well blended. Combine the flour, cinnamon, baking powder, baking soda and salt; gradually add to pumpkin mixture and mix well. Pour into an ungreased 15x10x1-in. baking pan. Bake at 350° for 25-30 minutes or until set. Cool completely.
2. For icing, beat the cream cheese, confectioners' sugar, butter and vanilla in a small bowl. Add enough milk to achieve spreading consistency. Spread over bars. Store in the refrigerator. **Yield:** 2 dozen.

Nutritional Facts

1 bar: 260 calories, 13g fat (3g saturated fat), 45mg cholesterol, 226mg sodium, 34g carbohydrate (24g sugars, 1g fiber), 3g protein.

© 2017 RDA Enthusiast Brands, LLC