

Pumpkin Bars



Level: Easy

Prep Time: 25 minutes

Serves: About 30 bars *Cooking Time: 25 to 30 minutes*

- 4 eggs
- 1-2/3 cups white granulated sugar
- 1 cup vegetable oil
- 1 (15 oz.) can pumpkin puree (Libby's)
- 2 cups all-purpose flour
- 2 tsp. baking powder
- 2 tsp. cinnamon
- 1 tsp. table salt
- 1 tsp. baking soda



Cream Cheese Frosting:

- 4 oz. cream cheese, softened
- ½ cup (or 1 stick) unsalted butter, softened
- 1 tsp. vanilla
- 2 cups confectioners powdered sugar, sifted
- ¾ to 1¼ cups walnuts, coarsely chopped

Preheat oven to 350°. In a large bowl, beat the eggs and sugar until light and fluffy, about 5 minutes. Add the oil and pumpkin. Mix well. In another bowl, combine the flour, baking powder, cinnamon, salt, and baking soda. Add the flour mixture to the pumpkin mixture and mix until all are combined. Pour and spread batter evenly in an ungreased 10x15x1-inch pan. Bake for 25 to 30 minutes. Cool completely before frosting.

To make the frosting, mix the cream cheese and butter until it is smooth and all are combined. Add the vanilla and mix. Add the powdered sugar, a little at a time, until all the ingredients are blended and smooth. Spread the cream cheese frosting over the cooled pumpkin bars.

Heat a medium frying pan until hot. Spread the chopped walnuts evenly in a single layer in the pan. Toast the walnuts for 30 seconds, then stir continuously with a wooden spoon until the walnuts become fragrant, about another 3 to 4 minutes. Do not brown or burn. Pour the toasted walnuts into a heat proof container to cool. Sprinkle the top of the pumpkin bars with the toasted chopped walnuts, as much as you desire. Cut into bars and serve. If not serving immediately, cover and refrigerate.