

PUMPKIN BARS

I don't remember the first time I had these bars, but I do know that they changed my life for the better! My Mom and her Mother (Grandma Bea) used to make these around Halloween time and I LOVED them! This cake is so soft and moist and delicious; it's hard to stop eating these bars. Add a tasty cream cheese frosting, and you will have a better understanding of why crack addicts have to go to rehab! At least these are legal...so far.

INGREDIENTS:

CAKE:

(wet ingredients)

4 Eggs

1 Cup Vegetable Oil

2 Cups Sugar

15 ounce can Pumpkin

(dry ingredients)

2 Cups Flour

2 teaspoons Baking Powder

1 teaspoon Baking Soda

½ teaspoon Cloves

1 teaspoon Salt

2 teaspoon Cinnamon

½ teaspoon Ginger

½ teaspoon Nutmeg

DIRECTIONS:

Place oven rack in the middle position and pre heat oven to 350 degrees

Mix wet ingredients together in a large bowl. Whisk dry ingredients well together in another large bowl, then combine the two together and mix until flour mixture is incorporated. Do not over mix.

Pour batter into a greased and floured 12 X 18 X 1 Jelly Roll pan. Bake at 350 degrees for 25-30 minutes.

FROSTING:

6 Ounces Cream Cheese, softened

6 Tablespoon Butter, softened
1 Tablespoon Milk
1 teaspoon Vanilla
4 Cups Powdered Sugar

Beat cream cheese, butter, and vanilla well together until soft and smooth. Add sugar until correct consistency to spread (this will vary depending on temperature and humidity).

If cut into 2 X 3 bars, this will yield 36 servings. These bars freeze well too!