

# Pumpkin Bars

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## - Ingredients

- 4 eggs
- 1 Cup Vegetable Oil
- 2 Cups Sugar
- 15 oz. Real Pumpkin (Libby's)
- 2 Cups Flour
- 2 teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 1/2 teaspoon salt
- 2 teaspoons Cinnamon
- 2 teaspoons Ginger
- 1/2 teaspoon Cloves
- 1/2 teaspoon Nutmeg

## - Frosting

- 6 oz. Cream Cheese
- 3/4 Stick of Butter
- 1 Tablespoon Cream or Milk
- 1 teaspoon Vanilla
- 4 Cups Powder Sugar

## - Steps

1. Turn the oven to 350.
2. Mix in a large bowl; eggs, oil, sugar, pumpkin
3. Sift dry ingredients together; flour, baking powder, baking soda, salt, cinnamon, ginger, cloves, nutmeg.
4. Slowly pour and whisk dry mix into the wet mix.
5. Grease a 12in. x 18in. x 1in. pan.
6. Pour batter into the pan and bake for 35-25 minutes.

## - Make the Frosting

1. Soften butter.
2. Mix ingredients together, wet first, then slowly adding sugar!
3. Frost your pumpkin bars and enjoy!

