

## **Pumpkin Bars**

Yield: 20 bars

*For the bars:*

4 eggs  
1 2/3 cups sugar  
1 cup veggie oil  
15-ounce can pumpkin  
2 cups flour  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon salt  
1 teaspoon baking soda

*For the cream cheese frosting:*

4 ounces cream cheese, softened  
1/4 cup butter, softened  
1 teaspoon vanilla  
3 to 4 cups sifted powdered sugar

*For the bars:*

Preheat the oven to 350°F. Grease a 13"x9" baking pan.

In the bowl of a mixer fitted with the paddle attachment, combine the eggs, sugar, oil and pumpkin. Mix on medium speed until light and fluffy.

In a separate large bowl, combine the flour, baking powder, cinnamon, salt and baking soda. Whisk until thoroughly incorporated.

Without over-mixing, gradually stir in the dry ingredients into the wet ingredients until just combined. Pour into the prepared pan and spread evenly with a spatula.

Bake for 25 to 35 minutes or until it passes the toothpick test. Let cool completely on a wire rack before frosting.

*For the cream cheese frosting:*

Clean out the mixing bowl and paddle attachment, then combine the cream cheese and butter. Use the paddle attachment to mix on medium speed until smooth. Turn the speed to low and stir in the sugar and vanilla.

Once the cake is cooled, cut into 20 bars and place on serving platter. Use spoon, or piping bag, to dollop frosting on top of each bar. Another option is to spread the frosting on the bars before cutting.

Source: Adapted from [Sweet Peas Kitchen](#), originally from [Paula Deen](#)